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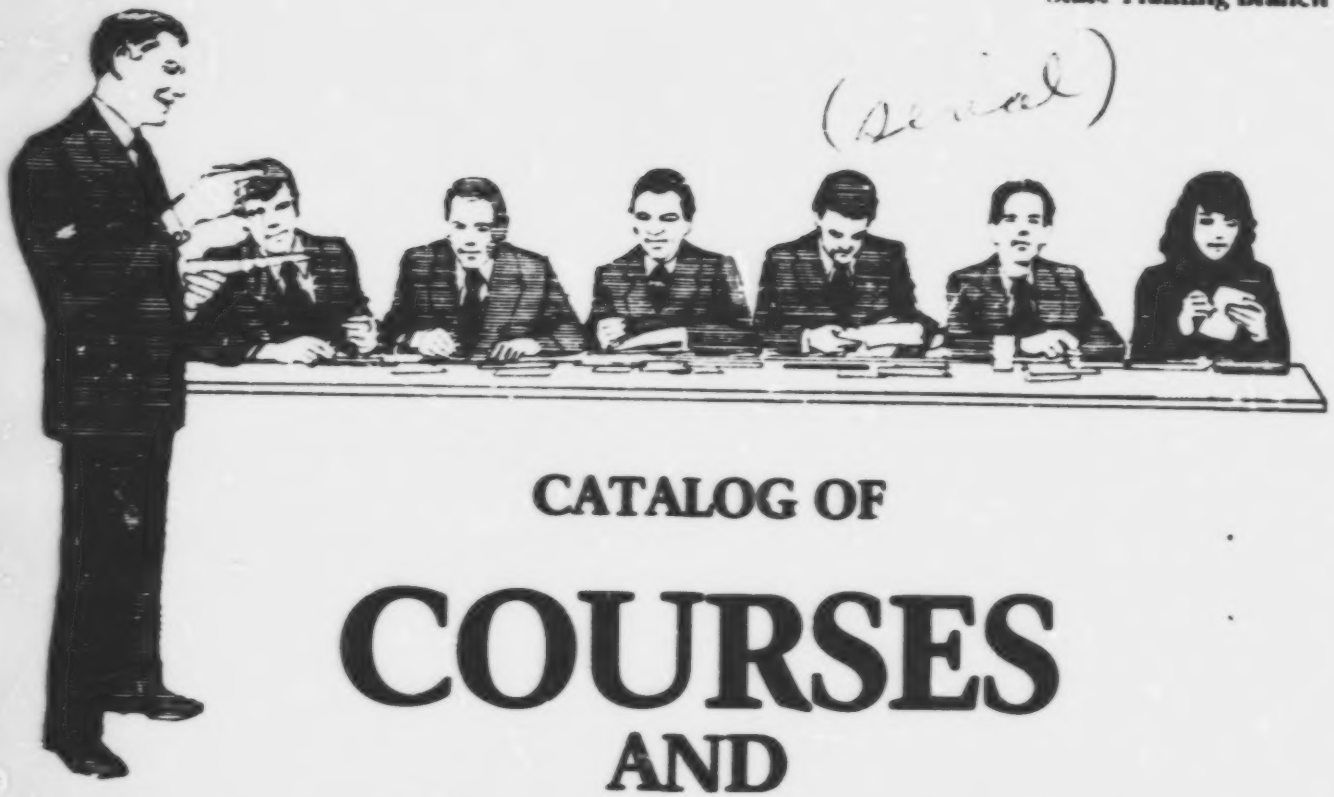
State Training Branch



(Revised)

CATALOG OF

COURSES AND TRAINING MATERIALS

October 1, 1988 - September 30, 1989

U.S. Department of Health and Human Services
Public Health Service
Food and Drug Administration

COMPLETED

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ORIGINAL

CATALOG OF COURSES

AND

TRAINING MATERIALS

U.S. DEPARTMENT OF HEALTH AND HUMAN SERVICES
PUBLIC HEALTH SERVICE
FOOD AND DRUG ADMINISTRATION

OFFICE OF REGULATORY AFFAIRS/ORO
DIVISION OF FEDERAL/STATE RELATIONS
STATE TRAINING BRANCH (HFC-153)
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TABLE OF CONTENTS

FOREWORD	i	iii
INTRODUCTION	ii	iv
TRAINING COURSES		v
POLICIES FOR ATTENDING TRAINING COURSES	1	
CONTINUING EDUCATION UNITS	2	
CHRONOLOGICAL SCHEDULE OF COURSES	3	
GEOGRAPHICAL SCHEDULE OF COURSES	7	
MAP	11	
COURSE DESCRIPTIONS	13	
TRAINING MATERIALS		31
POLICIES FOR TRAINING MATERIALS	31	32
INTRODUCTION	32	33
TRAINING MATERIALS		
DRUGS	33	34
EPIDEMIOLOGY	33	34
FOOD SERVICE	34	35
FACILITIES	48	49
FOODBORNE DISEASE	49	50
HAZARD ANALYSIS - CRITICAL CONTROL POINTS	53	54
HAZARDOUS MATERIALS	53	54
HEALTH EDUCATION	54	55
INSPECTIONAL TECHNIQUES	55	56
LABORATORY	55	56
LOW ACID CANNED FOODS	56	57
LEGAL	59	60
MANUFACTURING	61	62
MILK	68	69
OTHER	74	75
PESTICIDE	75	76
PLUMBING	79	80
RADIOLOGICAL HEALTH	80	81
RETAIL FOOD STORES	81	82
SAFETY	82	83
SALVAGE	86	87
SHELLFISH	86	87
SPEECHES	87	88
TRAINING	88	89
VECTOR	88	89
VETERINARY MEDICINE	94	95
WATER	94	95
APPENDIX		96
REGISTRATION CARDS	APPENDIX A	97
TRAINING MATERIALS REQUEST FORMS	APPENDIX B	99

FOREWORD

As Director, Division of Federal-State Relations, I am pleased to offer you the courses and training materials described in this catalog. The courses provide up-to-date information on pertinent issues in public health and safety. The training materials cover a wide spectrum of food and drug related topics, with the intention of complimenting on-site training courses.

The Food and Drug Administration recognizes the importance of state and local regulatory efforts. It is our hope that these courses and materials help in meeting your training needs and ultimately our common goal of protecting the public health.

Heinz G. Wilms
Director
Division of Federal-State Relation

INTRODUCTION

The State Training Branch focuses its efforts on the efficient and effective accomplishment of its two main functions: the development and presentation of over 40 short-term technical courses, and the operation of the lending library.

Each of the training courses is carefully planned with the participant in mind. Student comments have been carefully reviewed and changes have been made to make the courses not only worthwhile, but also enjoyable. The courses provide up-to-date information and cover contemporary issues that are pertinent to public health and safety.

Three years ago, I started a project to up-grade and revitalize the services of the State Training Branch. This year, changes continue within the branch. New audio-visuals have been purchased to further improve our library of training aids. Computerization of support services including course registration and library loans will insure more efficient service. New manuals have been developed to supplement our training courses.

I expect more improvements in the future. The training officers will continue to upgrade the courses by refining course content and updating presentations and handouts. The support staff will continue to find ways to increase efficiency within the lending library.

Your input is more than welcome. Let us know how we can improve our programs to better serve you. Feel free to call us with any questions or comments about our courses or our training materials.

The staff at the State Training Branch looks forward to working with you throughout the coming year.

Gary E. German
Director
State Training Branch

TRAINING COURSES

STATE TRAINING BRANCH POLICIES AND PROCEDURES FOR ATTENDING TRAINING COURSES

1. Courses are presented tuition free and are open on a nationwide basis. Travel and per diem are at the expense of the trainee or trainee's agency. A modest registration fee may be assessed by the sponsoring agency to cover the costs of incidentals.

2. Application for attendance should be made at least 60 days in advance of the course.

3. Application should be made directly to the sponsoring state agency if known. If you are outside the jurisdiction of the sponsoring state agency, you can make application through the appropriate FDA regional office or directly to the State Training Branch.

4. Courses are designed to meet the specific learning needs of the sponoring agency. Course content, the length of each course, and starting/finishing dates are jointly agreed to by the sponoring agency, FDA regional staff and the State Training Branch. Applicants will be notified in writing by either the sponsoring state agency or the State Training Branch of acceptance to the course.

5. A majority of the course enrollment will be reserved for the sponsoring state agency. The remaining portion of the enrollment will be assigned at the discretion of the State Training Branch with preference given to regulatory applicants other than the sponsoring state agency's locality. Industry applicants will be accepted when all regulatory requests have been filled.

6. Courses are presented by the State Training Branch in conjunction with the appropriate regional FDA office and sponsored by a state/local regulatory agency.

(Registration Cards are provided in Appendix A)

CONTINUING EDUCATION UNITS

Continuing Education Units (CEU's) will be issued to all students satisfactorily completing a State Training Branch Course. Records of the CEU's will be maintained by the Association of Food and Drug Officials. P.O. Box 3425, York, PA. 17402.

Examples of CEU's per course are:

Course Number	Course Title	CEU's
309	Advanced Workshop in Milk Processing	2.0
400	Bakeries, Beverage Plants and Food Warehouses	1.5
380	Basic Drug Workshop	1.0
315	Current Concepts in Food Protection	2.0
320	Food Labeling	1.5
310	Food Microbiology	2.5
300	Laboratory Examination of Dairy Products	3.0
390	Legal Aspects of Enforcement	1.5
350	Low Acid Canned Foods	2.5
302	Milk Pasteurization Controls and Tests	2.5
312	Pesticides/Industrial Chemicals	2.0
325	Principles and Concepts of Investigating Foodborne Diseases	1.5
316	Retail Food Store Sanitation	2.0
121	Sanitary Shellfish	2.0
520	Special Problems in Food Protection	2.0
510	Special Problems in Milk Protection	2.5
303	State Milk Laboratory Evaluation Officers Workshop	1.5
200	Train the Trainer	2.0

CHRONOLOGICAL SCHEDULE OF PLANNED COURSES

STATE TRAINING BRANCH

October 1, 1988 - September 30, 1989

COURSE NUMBER	COURSE TITLE	WEEK OF	LOCATION
October 1988			
316	RETAIL FOOD STORE SANITATION	October 9, 1988	Columbia, SC
390	LEGAL ASPECTS OF ENFORCEMENT	October 9, 1988	Phoenix, AZ
315	CURRENT CONCEPTS IN FOOD PROTECTION	October 30, 1988	Mitchell, SD
November 1988			
300	LABORATORY EXAMINATION OF DAIRY PRODUCTS	November 13, 1988	San Juan, PR
302	MILK PASTEURIZATION CONTROLS & TESTS	November 13, 1988	Vancouver, WA
316	RETAIL FOOD STORE SANITATION	November 13, 1988	Portland, ME
320	FOOD LABELING	November 28, 1988	New Haven, CT
December 1988			
315	CURRENT CONCEPTS IN FOOD PROTECTION	December 4, 1988	Lansing, MI
325	PRINCIPLES & CONCEPTS OF INVESTIGATING FOODBORNE DISEASE	December 4, 1988	Denver, CO
January 1989			
510	SPECIAL PROBLEMS IN MILK PROTECTION	January 8, 1989	St. Louis, MO
520	SPECIAL PROBLEMS IN FOOD PROTECTION	January 8, 1989	Portland, OR
February 1989			
510	SPECIAL PROBLEMS IN MILK PROTECTION	February 5, 1989	Baltimore, MD

CHRONOLOGICAL SCHEDULE OF PLANNED COURSES

STATE TRAINING BRANCH

October 1, 1988 - September 30, 1989

COURSE NUMBER	COURSE TITLE	WEEK OF	LOCATION
520	SPECIAL PROBLEMS IN FOOD PROTECTION	February 12, 1989	Sacramento, CA
380	BASIC DRUG WORKSHOP	February 19, 1989	Sacramento, CA
390	LEGAL ASPECTS OF ENFORCEMENT	February 26, 1989	Louisville, KY
March 1989			
315	CURRENT CONCEPTS IN FOOD PROTECTION	March 5, 1989	St. Joseph, MO
320	FOOD LABELING	March 5, 1989	Orlando, FL
510	SPECIAL PROBLEMS IN MILK PROTECTION	March 5, 1989	Denver, CO
520	SPECIAL PROBLEMS IN FOOD PROTECTION	March 12, 1989	Albuquerque, NM
303	STATE MILK LABORATORY EVALUATION OFFICERS WORKSHOP	March 27, 1989	New Orleans, LA
April 1989			
121	SANITARY CONTROL OF SHELLFISH	April 2, 1989	Portland, OR
302	MILK PASTEURIZATION CONTROLS AND TESTS	April 9, 1989	St Paul, MN
520	SPECIAL PROBLEMS IN FOOD PROTECTION	April 9, 1989	El Paso, TX
390	LEGAL ASPECTS OF ENFORCEMENT	April 17, 1989	Bismarck, ND

CHRONOLOGICAL SCHEDULE OF PLANNED COURSES

STATE TRAINING BRANCH

October 1, 1988 - September 30, 1989

COURSE NUMBER	COURSE TITLE	WEEK OF	LOCATION
May 1989			
200	TRAIN THE TRAINER	May 7, 1989	Montgomery, AL
325	PRINCIPLES & CONCEPTS FOR INVESTIGATING FOOD BORNE DISEASES	May 7, 1989	Harrisburg, PA
520	SPECIAL PROBLEMS IN FOOD PROTECTION	May 7, 1989	Indianapolis, IN
309	ADVANCED WORKSHOP IN MILK PROCESSING	May 14, 1989	Atlanta, GA
June 1989			
121	SANITARY CONTROL OF SHELLFISH	June 4, 1989	Centreville, MD
390	LEGAL ASPECTS OF ENFORCEMENT	June 4, 1989	Jackson, MS
302	MILK PASTEURIZATION CONTROLS & TESTS	June 18, 1989	White River Junction, VT
302	MILK PASTEURIZATION CONTROLS & TESTS	June 25, 1989	Providence, RI
520	SPECIAL PROBLEMS IN FOOD PROTECTION	June 25, 1989	Westchester, NY
July 1989			
400	BAKERIES, BEVERAGE PLANTS AND FOOD WAREHOUSES	July 9, 1989	St. Paul, MN
309	ADVANCED WORKSHOP IN MILK PROCESSING	July 16, 1989	Lansing, MI
390	LEGAL ASPECTS OF ENFORCEMENT	July 16, 1989	Topeka, KS

CHRONOLOGICAL SCHEDULE OF PLANNED COURSES

STATE TRAINING BRANCH

October 1, 1988 - September 30, 1989

COURSE NUMBER	COURSE TITLE	WEEK OF	LOCATION
August 1989			
320	FOOD LABELING	August 6, 1989	Annapolis, MD
400	BAKERIES, BEVERAGE PLANTS AND FOOD WAREHOUSES	August 6, 1989	Nashville, TN
309	ADVANCED WORKSHOP IN MILK PROCESSING	August 13, 1989	Albany, NY
520	SPECIAL PROBLEMS IN FOOD PROTECTION	August 13, 1989	Orlando, FL
September 1989			
309	ADVANCED WORKSHOP IN MILK PROCESSING	September 10, 1989	Los Angeles, CA
310	FOOD MICROBIOLOGY WORKSHOP	September 10, 1989	Minneapolis, MN
350	LOW ACID CANNED FOODS	September 10, 1989	Phoenix, AZ
312	PESTICIDES/INDUSTRIAL CHEMICALS	September 17, 1989	Fresno, CA
520	SPECIAL PROBLEMS IN FOOD PROTECTION	September 17, 1989	Louisville, KY

GEOGRAPHICAL SCHEDULE OF PLANNED COURSES

STATE TRAINING BRANCH

October 1, 1988 - September 30, 1989

COURSE NUMBER	COURSE TITLE	WEEK OF	LOCATION
Northeast Region			
316	RETAIL FOOD STORE SANITATION	November 13, 1988	Portland, ME
300	LABORATORY EXAMINATION OF DAIRY PRODUCTS	November 13, 1988	San Juan, PR
320	FOOD LABELING	November 28, 1988	New Haven, CT
302	MILK PASTEURIZATION CONTROLS & TESTS	June 18, 1989	White River Junction, VT
302	MILK PASTEURIZATION CONTROLS & TESTS	June 25, 1989	Providence, RI
520	SPECIAL PROBLEMS IN FOOD PROTECTION	June 25, 1989	Westchester, NY
309	ADVANCED WORKSHOP IN MILK PROCESSING	August 13, 1989	Albany, NY
Mid-Atlantic Region			
510	SPECIAL PROBLEMS IN MILK PROTECTION	February 5, 1989	Baltimore, MD
390	LEGAL ASPECTS OF ENFORCEMENT	February 26, 1989	Louisville, KY
325	PRINCIPLES & CONCEPTS FOR INVESTIGATING FOOD BORNE DISEASES	May 7, 1989	Harrisburg, PA
121	SANITARY CONTROL OF SHELLFISH	June 4, 1989	Centreville, MD
320	FOOD LABELING	August 6, 1989	Annapolis, MD
520	SPECIAL PROBLEMS IN FOOD PROTECTION	September 17, 1989	Louisville, KY

GEOGRAPHICAL SCHEDULE OF PLANNED COURSES

STATE TRAINING BRANCH

October 1, 1988 - September 30, 1989

COURSE NUMBER	COURSE TITLE	WEEK OF	LOCATION
Southeast Region			
316	RETAIL FOOD STORE SANITATION	October 9, 1988	Columbia, SC
320	FOOD LABELING	March 5, 1989	Orlando, FL
303	STATE MILK LABORATORY EVALUATION OFFICERS WORKSHOP	March 27, 1989	New Orleans, LA
200	TRAIN THE TRAINER	May 7, 1989	Montgomery, AL
309	ADVANCED WORKSHOP IN MILK PROCESSING	May 14, 1989	Atlanta, GA
390	LEGAL ASPECTS OF ENFORCEMENT	June 4, 1989	Jackson, MS
400	BAKERIES, BEVERAGE PLANTS AND FOOD WAREHOUSES	August 6, 1989	Nashville, TN
520	SPECIAL PROBLEMS IN FOOD PROTECTION	August 13, 1989	Orlando, FL
Mid-West Region			
315	CURRENT CONCEPTS IN FOOD PROTECTION	October 30, 1988	Mitchell, SD
315	CURRENT CONCEPTS IN FOOD PROTECTION	December 4, 1988	Lansing, MI
302	MILK PASTEURIZATION CONTROLS AND TESTS	April 9, 1989	St Paul, MN
390	LEGAL ASPECTS OF ENFORCEMENT	April 17, 1989	Bismarck, ND
520	SPECIAL PROBLEMS IN FOOD PROTECTION	May 7, 1989	Indianapolis, IN

GEOGRAPHICAL SCHEDULE OF PLANNED COURSES

STATE TRAINING BRANCH

October 1, 1988 - September 30, 1989

COURSE NUMBER	COURSE TITLE	WEEK OF	LOCATION
400	BAKERIES, BEVERAGE PLANTS AND FOOD WAREHOUSES	July 9, 1989	St. Paul, MN
309	ADVANCED WORKSHOP IN MILK PROCESSING	July 16, 1989	Lansing, MI
310	FOOD MICROBIOLOGY WORKSHOP	September 10, 1989	Minneapolis, MN
Southwest Region			
325	PRINCIPLES & CONCEPTS OF INVESTIGATING FOODBORNE DISEASE	December 4, 1988	Denver, CO
510	SPECIAL PROBLEMS IN MILK PROTECTION	January 8, 1989	St. Louis, MO
510	SPECIAL PROBLEMS IN MILK PROTECTION	March 5, 1989	Denver, CO
315	CURRENT CONCEPTS IN FOOD PROTECTION	March 5, 1989	St. Joseph, MO
520	SPECIAL PROBLEMS IN FOOD PROTECTION	March 12, 1989	Albuquerque, NM
520	SPECIAL PROBLEMS IN FOOD PROTECTION	April 9, 1989	El Paso, TX
390	LEGAL ASPECTS OF ENFORCEMENT	July 16, 1989	Topeka, KS
Pacific Region			
390	LEGAL ASPECTS OF ENFORCEMENT	October 9, 1988	Phoenix, AZ
302	MILK PASTEURIZATION CONTROLS & TESTS	November 13, 1988	Vancouver, WA
520	SPECIAL PROBLEMS IN FOOD PROTECTION	January 8, 1989	Portland, OR

GEOGRAPHICAL SCHEDULE OF PLANNED COURSES

STATE TRAINING BRANCH

October 1, 1988 - September 30, 1989

COURSE NUMBER	COURSE TITLE	WEEK OF	LOCATION
520	SPECIAL PROBLEMS IN FOOD PROTECTION	February 12, 1989	Sacramento, CA
380	BASIC DRUG WORKSHOP	February 19, 1989	Sacramento, CA
121	SANITARY CONTROL OF SHELLFISH	April 2, 1989	Portland, OR
309	ADVANCED WORKSHOP IN MILK PROCESSING	September 10, 1989	Los Angeles, CA
350	LOW ACID CANNED FOODS	September 10, 1989	Phoenix, AZ
312	PESTICIDES/INDUSTRIAL CHEMICALS	September 17, 1989	Fresno, CA

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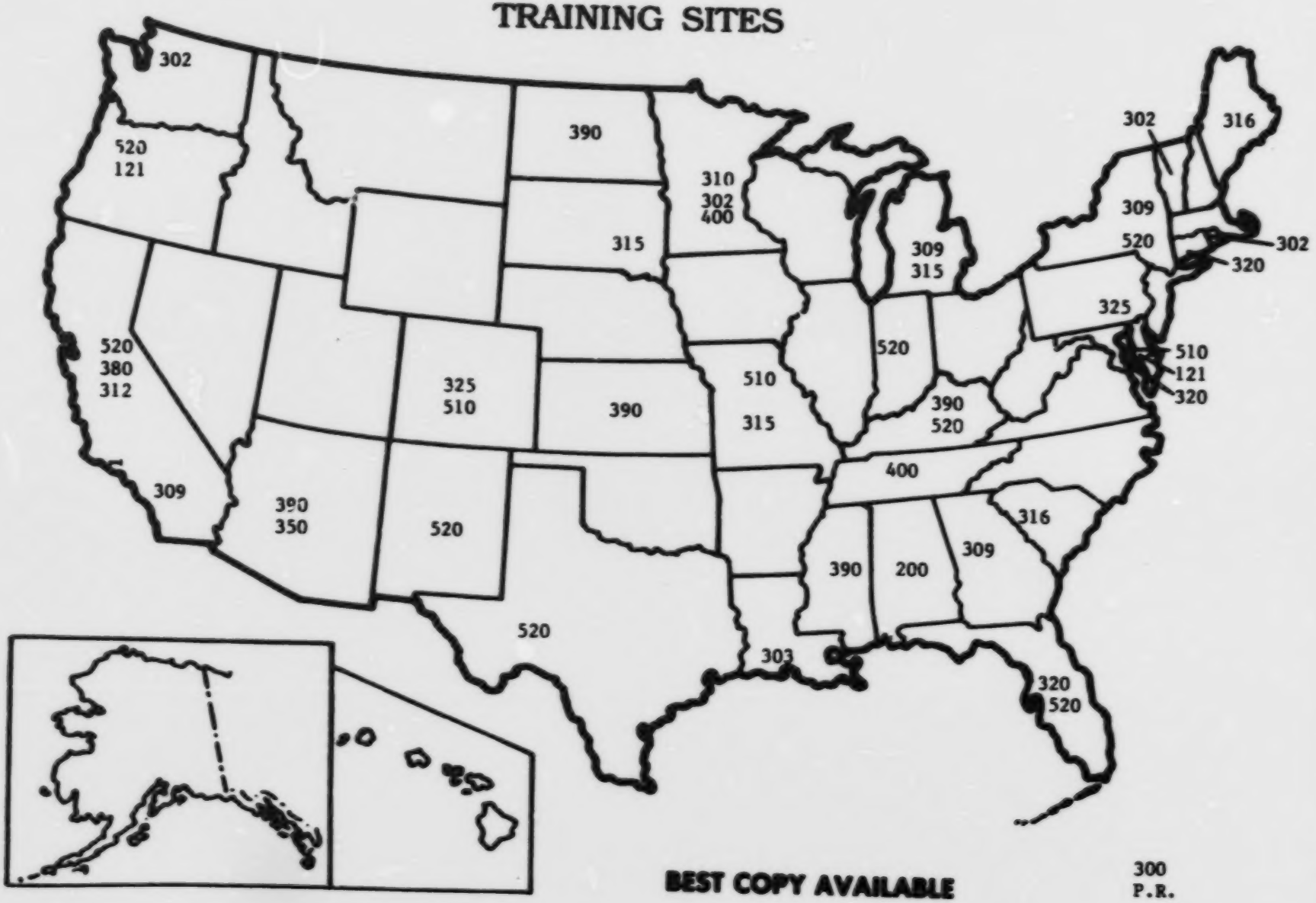
TRAINING SITES



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ADVANCED WORKSHOP IN MILK PROCESSING (309)

This 3-5 day workshop is designed for supervisory regulatory program personnel responsible for the sanitary inspection of milk and milk products at the processing level. Because of the highly technical and advanced nature of the material presented in this course, it is recommended that only personnel dealing with dairy processing operations employing or planning to employ state-of-the-art systems apply for acceptance. Meets National Conference on Interstate Milk Shipments criteria for certification of state rating officers.

Enrollment is limited to 40.

Course No. 302, "Milk Pasteurization Controls and Tests" or equivalent experience is prerequisite for acceptance in this workshop.

This course is scheduled for presentation during the weeks of:

May 14, 1989 - Atlanta, Ga
July 16, 1989 - Lansing, MI
August 13, 1989 - Albany, NY
September 10, 1989 - Los Angeles, CA

BAKERIES, BEVERAGE PLANTS, AND FOOD WAREHOUSES (400)

This 3-day basic course is designed for those regulatory officials involved in carrying out sanitation inspections and sampling in these food processing establishments. Those completing the course should be able to apply the information received to inspecting more complex operations.

Examples of the topics covered are: insect and rodent control; warehouse operations; beverage plant operations; bakery operations; plumbing; sampling inspectional techniques; evidence development; ethnic foods; food salvage; recalls and product tampering.

Lectures, discussions and group exercises are methods of instruction used in the course.

Enrollment is limited to 60.

This course is scheduled for presentation during the weeks of:

July 9, 1989 - St. Paul, MN
August 6, 1989 - Nashville, TN

BASIC DRUG WORKSHOP
(380)

This 2-day workshop is designed for state and local field investigators who are responsible for responding to questions and complaints, conducting investigations/inspections, and/or collecting samples in the drug industry. The workshop is designed to provide a better understanding of the problems associated with drug industry inspections and will emphasize the importance of Good Manufacturing Practices (GMP's).

Enrollment is limited to 40.

This course is scheduled for presentation during the weeks of:

February 19, 1989 - Sacramento, CA

CURRENT CONCEPTS IN FOOD PROTECTION (315)

This 3-4 day course is designed for sanitarians, engineers, dietitians and persons responsible for food service sanitation.

The specific subject matter varies with local needs; examples of topics included in the course are: current status of foodborne disease; practical food microbiology; cleaners and sanitizers; cooling and refrigeration, food sources including ethnic foods, insect and rodent control; fundamentals of investigating foodborne disease outbreaks; physical plant requirements (plumbing, ventilation and equipment design); and administrative aspects (code interpretation, plan review, vending).

Lectures, discussion, problem solving and case studies are the methods of instruction.

Enrollment is limited to 60.

This course is scheduled for presentation during the weeks of:

October 30, 1988 - Mitchell, SD
December 4, 1988 - Lansing, MI
March 5, 1989 - St. Joseph, MO

FOOD LABELING
(320)

This 2-3 day workshop is designed to address contemporary issues in food labeling including: food product standards; labeling for non-standarized foods; special dietary claims; implied health claims; truth in menu; and the requirements of the USDA, FTC and FDA.

Enrollment is limited to 60.

This course is scheduled for presentation during the weeks of:

November 28, 1988 - New Haven, CT
March 5, 1989 - Orlando, FL
August 6, 1989 - Annapolis, MD

FOOD MICROBIOLOGY WORKSHOP (310)

This 5-day workshop provides training in the microbiological examination of foods. Considerable time is spent in the laboratory. The course content will be designed according to applicant's needs and requests. Examples of topics that may be included are: Aerobic Plate Count; Detection of Salmonella; Coliform MPN; Detection of V. parahaemolytics and E. coli; Examination of canned food; Enumeration of Staphylococcus; Detection of B. cerus; Enumeration of C. perfringens; and Detection of C. botulinum toxin.

All applications for this workshop must be received at least 60 days prior to the course.

Enrollment is limited to 20.

This course is scheduled for presentation during the weeks of:

September 10, 1989 - Minneapolis, MN

LABORATORY EXAMINATION OF DAIRY PRODUCTS (300)

This 5-day course is designed for technicians responsible for the microbiological examination of dairy products. Emphasis is given to those laboratory procedures which are described in the current "Standard Methods for the Examination of Dairy Products" and which supports the current "Grade A Pasteurized Milk Ordinance".

Enrollment is limited to 20.

This course is scheduled for presentation during the weeks of:

November 13, 1988 - San Juan, PR

LEGAL ASPECTS OF ENFORCEMENT (390)

This 2-3 day course is designed for state and local field and laboratory investigators, sanitarians, supervisory personnel and administrative officials responsible for the enforcement of the public health law, regulations and ordinances.

This course emphasizes the methods and procedures employed by state and local regulatory officials to observe, record, collect, and preserve evidence and provide insight into the role of the witness in the courtroom. The host agency will present topics on state law, regulations and administrative procedures. Methods of instruction include group exercises and role playing.

Enrollment is limited to 60.

This course is scheduled for presentation during the weeks of:

October 9, 1988 - Phoenix, AZ
February 26, 1989 - Louisville, KY
April 17, 1989 - Bismarck, ND
June 4, 1989 - Jackson, MS
July 16, 1989 - Topeka, KS

LOW ACID CANNED FOODS
(350)

This 4-1/2 day course is designed for sanitarians, engineers, investigators, inspectors and others having responsibility for the inspection of canning operations. Critical control points of the process are emphasized to ensure a safe product.

The specific subject matter may vary, but would usually include many of the following topics: elementary food microbiology; design and operation of equipment, identification of critical control points; cleaning & sanitizing; determination of the thermal process; integrity of containers community canneries, ethnic foods, and 21 CFR 108 and 21 CFR 113 regulations.

Lectures and discussions are the methods of instruction.

Enrollment is limited to 40.

This course is scheduled for presentation during the weeks of:

September 10, 1988 - Phoenix, AZ

MILK PASTEURIZATION CONTROLS AND TESTS (302)

This 3-4 day workshop is designed for sanitarians and other related personnel engaged in milk sanitation programs.

The purpose of the workshop is to develop the knowledge, skill and proficiency for the inspection and testing of milk plant pasteurization equipment as regulated by the current "Grade "A" Pasteurized Milk Ordinance". Emphasis is given to the public health reasons for the principles and requirements regulating design, function, and operation of the equipment.

Presentation of this workshop is a cooperative effort of the Regional Milk Specialists and the State Training Branch.

Enrollment is limited to 35.

This course is scheduled for presentation during the weeks of:

November 13, 1988 - Vancouver, WA
April 9, 1989 - St. Paul, MN
June 18, 1989 - White River Junction, VT
June 25, 1989 - Providence, RI

PESTICIDES/INDUSTRIAL CHEMICALS (312)

This 3-day workshop is designed for regulatory personnel answering complaints, conducting investigations, and collecting samples where pesticides or industrial chemicals are involved.

The course is designed for those with a desire to develop their expertise in the area of Surveillance Index; compliance vs. surveillance; sampling; interagency relations emergency operations; worker health and safety; hazard effects on humans; and proper disposal.

Enrollment is limited to 30.

This course is scheduled for presentation during the weeks of:

September 17, 1989 - Fresno, CA

PRINCIPLES AND CONCEPTS FOR INVESTIGATING FOODBORNE DISEASES (325)

This 4-5 day course is designed for field personnel who may have retail food protection surveillance responsibility. This course is designed to review the basic principles and concepts for investigating foodborne diseases.

The course covers: development of foodborne disease surveillance programs, procedures for initiating the investigation; developing a case definition; characterizing epidemiological associations; analysis and interpretation of data summarization of case investigations.

Trainees will be expected to participate and present results of homework and class assignments. Lecture, discussion, hands-on problemsolving are the methods of instruction.

Enrollment is limited to 25.

This course is scheduled for presentation during the weeks of:

December 4, 1988 - Denver, CO
May 7, 1989 - Harrisburg, PA

RETAIL FOOD STORE SANITATION (316)

This is a 3-day workshop designed for officials with responsibilities in retail food store sanitation.

Presentation of this workshop is a cooperative effort of the Regional Food Service Specialist, the Retail Food Protection Branch and the State Training Branch. This course's objective is to provide a better understanding of the problems in this portion of the food industry and of the current "Retail Food Sanitation Code" provisions.

Workshop methods of instruction includes lectures, discussion, case studies, and ordinance interpretations. Subject matter can vary according to local needs.

Enrollment is limited to 60.

This course is scheduled for presentation during the weeks of:

October 9, 1988 - Columbia, SC
November 13, 1988 - Portland, ME

SANITARY CONTROL OF SHELLFISH (121)

This 3-5 day training workshop is designed for sanitarians and other regulatory personnel engaged in shellfish sanitation. The purpose of the workshop is to increase the technical expertise and uniformity in the inspection/evaluation of shellfish processing activities. Emphasis will be placed on the "National Shellfish Manual of Operations, Part II".

These goals are achieved utilizing core topics such as: shellfish microbiology; shellfish biology; patrol activities; plant sanitation; plant construction, epidemiology, refrigeration & cooling, cross-connections; waste disposal; water supplies; insect and rodent control; current issues in fishery products; and shellfish sanitation requirements.

Other topics deemed appropriate may also be covered. Lecture, discussion, and problemsolving are the methods of instruction.

Enrollment is limited to 40.

This course is scheduled for presentation during the weeks of:

April 2, 1989 - Portland, OR
June 4, 1989 - Centreville, MD

SPECIAL PROBLEMS IN FOOD PROTECTION (520)

This 4-day workshop is designed to address special contemporary issues of food protection. The topics will vary from year to year.

The FY' 89 core topics to be covered include: the understanding and application of the factors controlling microbiological growth in food protection; review of the bacterial pathogens concerned in food service programs; the understanding and application of the Hazard Analysis-Critical Control Points (HACCP) process in food protection; the examination of methods in the application of HACCP to food protection management. The workshop methods of instruction will include lecture, discussion, case studies and practical field exercises.

Enrollment is limited to 40.

This course is scheduled for presentation during the weeks of:

January 8, 1989 - Portland, OR
February 12, 1989 - Sacramento, CA
March 12, 1989 - Albuquerque, NM
April 9, 1989 - El Paso, TX
May 7, 1989 - Indianapolis, IN
June 25, 1989 - Westchester, NY
August 13, 1989 - Orlando, FL
September 17, 1989 - Louisville, KY

SPECIAL PROBLEMS IN MILK PROTECTION (510)

This 5-day workshop is designed to address special contemporary issues of milk protection. Topics covered will vary from year to year.

The FY' 89 courses will address new and advanced milk processing systems such as computer-based control systems. Emphasis will be made on factors that have contributed to recent disease outbreaks and problems discovered during the dairy program initiatives.

This course meets the National Conference on Interstate Milk Shipments criteria for state rating officers certification. Priority will be given to state milk rating officers but consideration will also be given to other milk regulatory officials.

Enrollment is limited to 25.

This course is scheduled for presentation during the weeks of:

January 8, 1989 - St. Louis, MO
February 5, 1989 - Baltimore, MD
March 5, 1989 - Denver, CO

STATE MILK LABORATORY EVALUATION OFFICERS WORKSHOP (303)

Enrollment in this 3-day workshop is limited to approved milk laboratory evaluation officers or persons training to become evaluation officers. Course No. 300, "Laboratory Examination of Dairy Products" or equivalent experience in the examination of dairy products is recommended for acceptance in this workshop. This course is required for National Conference on Interstate Milk Shipments certification as a laboratory evaluation officer.

This course is scheduled for presentation during the weeks of:

March 27, 1989 - New Orleans, LA

TRAIN THE TRAINER
(200)

This 4-5 day course is designed for both field and laboratory personnel who also have training responsibilities. The course is designed to sharpen skills in presenting training courses and conducting on-the-job training.

The course covers the following aspects of training: opening and closing a presentation; creating and effectively using visual aids; the difference between child & adult learners; speaking effectively on your feet; analyzing your audience; using group exercises, and evaluating the training.

Trainees will be expected to make 2-3 presentations during the course. Video taping will provide an opportunity for the trainee to critique his own presentation.

Enrollment is limited to 20.

This course is scheduled for presentation during the weeks of:

May 7, 1989 - Montgomery, AL

TRAINING MATERIALS

STATE TRAINING BRANCH POLICIES AND PROCEDURES FOR OBTAINING TRAINING MATERIALS

1. Materials will be mailed out at least 14 days in advance of the date requested. All materials will be sent via priority mail. If materials are not available, the requester will be notified by telephone at least 14 days in advance of the listed usage date.

2. Video tapes should be requested whenever possible. Motion pictures will be reserved for those having no access to video equipment.

3. The request must include:

   a. Anticipated date of use.
   b. A street as well as a mailing address.
   c. The names and catalog numbers of the items.
   d. Name and telephone number of the requestor.

4. The State Training Branch reserves the right to refuse service to those who are repeatedly late in returning materials or whose equipment repeatedly damages the material.

5. Copyrighted materials are protected by federal law and the State Training Branch cannot grant permission to reproduce copyrighted materials.

6. Requests for training materials are filled on a first come-first served basis. Reservations for materials are not accepted. To be assured of receiving the materials requested, your request should be submitted 60-90 days in advance. Those who submit short-dated request will most likely not receive the requested materials.

7. Telephone orders are discouraged except in emergency situations.

(Audio-Visual Request Forms are attached as Appendix B)

TRAINING MATERIALS

The catalog this year will appear in a new computerized format. The fields have been organized to aid in ordering materials by giving you sufficient information to make an informed choice. An example of the new format appears below.

CATALOG NUMBER	NAME
The catalog number and type of media will appear here.	**The title of the training aid appears here**

DESCRIPTION

A short description of the training aid, if available, will appear here along with other information such as length, etc.

SUBJECT	YR. IN CATALOG	SOURCE
The short subject classification will appear here	**The year the training aid was obtained or the best estimate**	**The source of the training aid, if known, will appear here**

TRAINING MATERIALS

CATALOG NUMBER

VH 03600 VHS VIDEO
VT 03600 3/4 VIDEO

NAME

PROFESSIONAL AND LEGAL RESPONSIBILITIES IN PHARMACY PRACTICE

DESCRIPTION

LEGAL AND ETHICAL PROBLEMS FOUND IN THE PRACTICE OF PHARMACY.

SUBJECT	YR. IN CATALOG	SOURCE
DRUG	87	NATIONAL ASSOC BDS RX

CATALOG NUMBER

VH 03620 VHS VIDEO
VT 03620 3/4 VIDEO

NAME

COMPRESSED MEDICAL GASES: THE GMP INSPECTION

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
DRUG	87	FDA

CATALOG NUMBER

FS 09060 16 MM FILM
VH 09060 VHS VIDEO
VT 09060 3/4 VIDEO

NAME

NO MARGIN FOR ERROR

DESCRIPTION

DISCUSSES BREAKDOWNS OF GOOD MANUFACTURING PRACTICES BY A DRUG MANUFACTURER. QUALITY CONTROL, RAW MATERIALS, ANALYSIS, PRODUCTION, AND MANAGEMENT ALL HAVE PROBLEMS AS DEPICTED IN THE FILM. ALSO, SHOWS RELATION BETWEEN HEALTH OF CUSTOMERS AND EFFECT ON THE INDUSTRY WHEN THEY HAVE A RECALL.

SUBJECT	YR. IN CATALOG	SOURCE
DRUG	72	

CATALOG NUMBER

VH 03300 VHS VIDEO
VT 03300 3/4 VIDEO

NAME

EPIDEMIOLOGY (INVESTIGATING FOODBORNE DISEASE OUTBREAKS)

DESCRIPTION

LECTURE BY RICHARD SWANSON

SUBJECT	YR. IN CATALOG	SOURCE
EPIDEMIOLOGY	83	FDA

CATALOG NUMBER

VH 03320 VHS VIDEO
VT 03320 3/4 VIDEO

NAME

USING EPIDEMIOLOGY FOR FOODBORNE DISEASE PREVENTION

DESCRIPTION

LECTURE BY RICHARD SWANSON

SUBJECT	YR. IN CATALOG	SOURCE
EPIDEMIOLOGY	83	FDA

TRAINING MATERIALS

CATALOG NUMBER	NAME
F S 03360 16 MM FILM	SERVING FOOD

DESCRIPTION

PORTRAYS THE HIRING OF WAITRESSES AND THE ORIENTATION AND TRAINING GIVEN.

SUBJECT	YR. IN CATALOG	SOURCE
F/S	65	

CATALOG NUMBER	NAME
P S 03400 SLIDES	FOOD SERVICE IN NURSING HOMES AND RELATED FACILITIES

DESCRIPTION

109 SLIDES

SUBJECT	YR. IN CATALOG	SOURCE
F/S	70	

CATALOG NUMBER	NAME
P S 03410 SLIDES	PREPARING FOOD SAFELY - YOU'RE THE KEY

DESCRIPTION

FOR F/S WORKS: COVERS PREVENTION OF FOODBORNE DISEASES, PERSONAL HYGIENE, HANDWASHING PROCEDURES, AND THE IMPORTANCE OF SAFE FOOD PREPARATION
65 SLIDES & CASSETTE

SUBJECT	YR. IN CATALOG	SOURCE
F/S	89	CORNELL UNIVERSITY

CATALOG NUMBER	NAME
P S 03420 SLIDES	FOOD SERVICE SERIES

DESCRIPTION

SHOWS VARIOUS CONDITIONS THAT CAN BE OBSERVED IN CONDUCTING AN INSPECTION OF A FOOD SERVICE OPERATION. BASED ON 1976 FOOD SERVICE CODE. 235 SLIDES

SUBJECT	YR. IN CATALOG	SOURCE
F/S	75	FDA

CATALOG NUMBER	NAME
P S 03430 SLIDES	FOOD SERVICE SANITATION ISSA

DESCRIPTION

109 SLIDES

SUBJECT	YR. IN CATALOG	SOURCE
F/S	80	ISSA

TRAINING MATERIALS

CATALOG NUMBER: PS 03440 SLIDES

NAME: ORIENTATION TO FOOD SERVICE AND HEALTH CARE FIELD

DESCRIPTION: 40 SLIDES & CASSETTE

SUBJECT: F/S

YR. IN CATALOG: 75

SOURCE:

CATALOG NUMBER: PS 03480 SLIDES

NAME: PROTECTING THE PUBLIC HEALTH

DESCRIPTION: DOCUMENTING THE 1976 MODEL FOOD SERVICE CODE. SHOWS SANITARIAN INSPECTING A FOOD SERVICE OPERATION. 133 SLIDES & CASSETTE

SUBJECT: F/S

YR. IN CATALOG: 77

SOURCE:

CATALOG NUMBER: PS 03500 SLIDES

NAME: MAKING IT SAFE

DESCRIPTION: PREPARING FOOD FOR THE ELDERLY - 132 SLIDES & CASSETTE

SUBJECT: F/S

YR. IN CATALOG: 87

SOURCE: FDA

CATALOG NUMBER: PS 03520 SLIDES

NAME: CONCEPTS IN FOOD SERVICE

DESCRIPTION: 143 SLIDES & CASSETTE

SUBJECT: F/S

YR. IN CATALOG: 87

SOURCE: NATIONAL PARK SERVICE

CATALOG NUMBER: PS 03530 SLIDES

NAME: CLEAN-UP AND DISHWASH CREWS

DESCRIPTION: 47 SLIDES & CASSETTE

SUBJECT: F/S

YR. IN CATALOG: 87

SOURCE: NATIONAL PARK SERVICE

TRAINING MATERIALS

CATALOG NUMBER	NAME
PS 03540 SLIDES	FOOD SERVICE - RANGERS AND MANAGERS

DESCRIPTION

46 SLIDES & CASSETTE

SUBJECT	YR. IN CATALOG	SOURCE
F/S	87	NATIONAL PARK SERVICE

CATALOG NUMBER	NAME
VH 03570 VHS VIDEO	MISSION SUPPORT MEAL

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
F/S	89	NATIONAL A/V CENTER

CATALOG NUMBER	NAME
VH 03575 VHS VIDEO	THE SANDWICH MEAL

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
F/S	89	NATIONAL A/V CENTER

CATALOG NUMBER	NAME
VH 03580 VHS VIDEO	PREPARATION OF SALADS

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
F/S	89	NATIONAL A/V CENTER

CATALOG NUMBER	NAME
VH 03585 VHS VIDEO	CAKES AND COOKIES

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
F/S	89	NATIONAL A/V CENTER

TRAINING MATERIALS

CATALOG NUMBER: VH 03590 VHS VIDEO

NAME: VEGETABLE PREPARATION

DESCRIPTION:

SUBJECT: F/S

YR. IN CATALOG: 89

SOURCE: NATIONAL A/V CENTER

CATALOG NUMBER: VH 03750 VHS VIDEO

NAME: FOOD SAFETY IS NO MYSTERY

DESCRIPTION:

THE VIDEO TAPE IS DIVIDED INTO 4 MODULES CORRESPONDING TO EACH OF THE 4 CRITICAL POINTS OF FOOD SAFETY. USES POLICE/HEALTH DEPT. INVESTIGATION FORMAT. 34 MINUTES

SUBJECT: F/S

YR. IN CATALOG: 89

SOURCE: USDA

CATALOG NUMBER: VH 03780 VHS VIDEO

NAME: BASIC KITCHEN DESIGN

DESCRIPTION:

PRINCIPLES OF KITCHEN DESIGN

SUBJECT: F/S

YR. IN CATALOG: 88

SOURCE: STB/FDA

CATALOG NUMBER: VH 03800 VHS VIDEO

NAME: SAFE FOOD PREPARATION-YOU'RE THE KEY

DESCRIPTION:

A SIMULATED CASE SHOWING THE EFFECTS OF POOR SANITATION ON AN AIRLINE COMMISSARY.

SUBJECT: F/S

YR. IN CATALOG: 88

SOURCE: FOOD MARKETING INSTITUTE

CATALOG NUMBER: SF 03820 FILM STRIP

NAME: FOOD SERVICE ORIENTATION

DESCRIPTION:

SUBJECT: F/S

YR. IN CATALOG: 88

SOURCE: TRAINEX CORP.

TRAINING MATERIALS

CATALOG NUMBER	NAME
VH 03830 VHS VIDEO	A SAFER PLACE TO EAT

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
F/S	89	NATIONAL A/V CENTER

CATALOG NUMBER	NAME
MM 03840 MULTI MEDIA	APPLIED FOOD SERVICE SANITATION

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
F/S	88	NSF

CATALOG NUMBER	NAME
VH 03900 VHS VIDEO	HOW TO IMPLEMENT NRA VIDEO TRAINING

DESCRIPTION

INSTRUCTIONS ON THE IMPLEMENTATION OF THE NRA BACK-OF-THE HOUSE TRAINING SERIES.

SUBJECT	YR. IN CATALOG	SOURCE
F/S	89	NRA

CATALOG NUMBER	NAME
VH 03910 VHS VIDEO	EFFECTIVE FOOD HANDLING TECHNIQUES PART I - INTRO TO PRINCIPLES/PURCHASING

DESCRIPTION

F/S WORKERS LEARN HOW FOOD CONTAMINATION CAN OCCUR AND HOW TO APPLY THE 5 GENERAL PRINCIPLES OF PREVENTING CONTAMINATION

SUBJECT	YR. IN CATALOG	SOURCE
F/S	89	NRA

CATALOG NUMBER	NAME
VH 03920 VHS VIDEO	EFFECTIVE FOOD HANDLING TECHNIQUES PART II - RECEIVING/STORAGE

DESCRIPTION

SHOWS F/S WORKERS HOW TO INSPECT INCOMING FOOD, SEPARATION OF FOODS, CHECKING TEMPERATURES. STORAGE COVERS HOW TO PREVENT DETERIORATION, CLEAN AND ORDERLY STORE ROOM.

SUBJECT	YR. IN CATALOG	SOURCE
F/S	89	NRA

TRAINING MATERIALS

CATALOG NUMBER	NAME
VH 03930 VHS VIDEO	EFFECTIVE FOOD HANDLING TECHNIQUES PART III - PREP/CLEANING/HOLDING

DESCRIPTION

F/S WORKERS LEARN GOOD HYGIENE; TEMPERATURE DANGER ZONES; AVOIDING CONTACT WITH FOOD; CLEANING AND SANITIZING; HOW TO LABEL FOOD; HOW TO HEAT AND COOL FOOD; GUARDING AGAINST CROSS-CONTAMINATION

SUBJECT	YR. IN CATALOG	SOURCE
F/S	89	NRA

CATALOG NUMBER	NAME
VH 03940 VHS VIDEO	SANITATION: IT'S YOUR RESPONSIBILITY PART I - PREVENTING FOODBORNE DISEASE

DESCRIPTION

EXPLAINS HOW FOODBORNE ILLNESS OCCURS AND WHY. IT DEMONSTRATES PRACTICAL WAYS TO AVOID DANGEROUS TEMPERATURE LEVELS AND TO KEEP MICROORGANISMS FROM RECEIVING NUTRIENTS AND MOISTURE

SUBJECT	YR. IN CATALOG	SOURCE
F/S	89	ADVANTAGE MEDIA

CATALOG NUMBER	NAME
VH 03950 VHS VIDEO	SANITATION: IT'S YOUR RESPONSIBILITY PART II - KEEPING MICROBES IN CHECK

DESCRIPTION

EXPLAINS HOW GOOD FOOD CAN BECOME CONTAMINATED INCLUDING UNSUSPECTED KINDS OF CONTAMINATION. EMPHASIZES THE RESPONSIBILITY OF EMPLOYEES TO BE AWARE OF ROUTES OF CONTAMINATION.

SUBJECT	YR. IN CATALOG	SOURCE
F/S	89	ADVANTAGE MEDIA

CATALOG NUMBER	NAME
VH 03960 VHS VIDEO	SANITATION: ITS YOUR RESPONSIBILITY PART III - PERSONAL HYGIENE

DESCRIPTION

EMPHASIZES THE RESPONSIBILITY OF THE EMPLOYEE TO KEEP HIMSELF CLEAN AND WELL GROOMED.

SUBJECT	YR. IN CATALOG	SOURCE
F/S	89	ADVANTAGE MEDIA

TRAINING MATERIALS

CATALOG NUMBER	NAME
VH 04251 VHS VIDEO	SPOILERS II

DESCRIPTION

BASIC REVIEW OF SANITATION AND MICROBIOLOGY IN THE FOOD SERVICE OPERATION.

SUBJECT	YR. IN CATALOG	SOURCE
F/S	89	FMI

CATALOG NUMBER	NAME
PS 04360 SLIDES	MEALS, MICROBES AND YOU

DESCRIPTION

FOR F/S WORKERS. COVERS SAFE FOODPREPARATION, ROLE OF BACTERIA, SAFE HANDLING AND STORAGE, CONTROL OF FOOD TEMPERATURES, PERSONAL HYGIENE AND PREVENTION OF FOODBORNE DISEASE.

SUBJECT	YR. IN CATALOG	SOURCE
F/S	89	CORNELL UNIVERSITY

CATALOG NUMBER	NAME
FS 05000 16 MM FILM VH 05000 VHS VIDEO VT 05000 3/4 VIDEO	FOOD PREPARATION

DESCRIPTION

PORTRAYS THE OPERATION OF A MEDIUM SIZE RESTAURANT AND EMPHASIZES SANITARY PRECAUTIONS. 13 MINUTES

SUBJECT	YR. IN CATALOG	SOURCE
F/S	55	

CATALOG NUMBER	NAME
FS 05055 16 MM FILM	SANITATION: WHY ALL THE FUSS

DESCRIPTION

THE DANGER, SPREAD AND GROWTH OF BACTERIA ARE EXPLAINED. STRESSES THE HEATING AND COOLING OF FOODS.

SUBJECT	YR. IN CATALOG	SOURCE
F/S	75	NEMI

TRAINING MATERIALS

CATALOG NUMBER: **SF 05250 FILM STRIP**

NAME: **HOSPITAL FOOD HANDLING**

DESCRIPTION:
COVERS RECEIVING AND STORING FOOD AND FOOD PREPARATION.
20-25 MINUTES & CASSETTE

SUBJECT	YR. IN CATALOG	SOURCE
F/S	??	

CATALOG NUMBER: **SF 05250 FILM STRIP**

NAME: **PROTECTING THE PUBLIC HEALTH**
PART II - FOOD PROTECTION

DESCRIPTION:
PORTRAYS THE NORMAL OPERATIONS IN KITCHENS; SHOWS PROPER FOOD HANDLING AND HAZARDS OF NOT OBSERVING GOOD SANITATION PRACTICES.

SUBJECT	YR. IN CATALOG	SOURCE
F/S	??	

CATALOG NUMBER: **PS 05400 SLIDES**

NAME: **IT'S IN YOUR HANDS**

DESCRIPTION:
COVERS BASICS OF FOOD PROTECTION; AIMED FOR FOOD SERVICE WORKERS.
33 SLIDES

SUBJECT	YR. IN CATALOG	SOURCE
F/S	??	

CATALOG NUMBER: **PS 05520 SLIDES**

NAME: **TEMPORARY FOOD SERVICE**

DESCRIPTION:
79 SLIDES & NARRATIVE

SUBJECT	YR. IN CATALOG	SOURCE
F/S	80	FDA

TRAINING MATERIALS

CATALOG NUMBER	NAME
MM 05600 MULTI MEDIA	BASIC CONCEPTS IN FOOD PROTECTION

DESCRIPTION

THIS 11 MODULE TRAINING COURSE FOR APPRENTICE SANITARIANS CONTAINS LESSON PLANS, AND MASTERS FOR TRANSPARENCIES.

SUBJECT	YR. IN CATALOG	SOURCE
F/S	89	STB

CATALOG NUMBER	NAME
SF 06140 FILM STRIP	FOOD SANITATION: PART II UTENSILS AND EQUIPMENT

DESCRIPTION

ILLUSTRATES THE CONSTRUCTION OF UTENSILS AND EQUIPMENT.

SUBJECT	YR. IN CATALOG	SOURCE
F/S	??	

CATALOG NUMBER	NAME
PS 06200 SLIDES	AIRLINE GALLEY EQUIPMENT

DESCRIPTION

34 SLIDES WITH NARRATIVE BASED ON NSF STANDARD #2

SUBJECT	YR. IN CATALOG	SOURCE
F/S	80	

CATALOG NUMBER	NAME
PS 06220 SLIDES	EQUIPMENT MAINTENANCE AND SANITATION

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
F/S	??	

CATALOG NUMBER	NAME
FS 06500 16 MM FILM VH 06500 VHS VIDEO	MR. DISH MACHINE OPERATOR

DESCRIPTION

EXPLAINS THE OPERATION OF COMMONLY USED DISH MACHINES. 10 MINUTES

SUBJECT	YR. IN CATALOG	SOURCE
F/S	75	NEMI

TRAINING MATERIALS

CATALOG NUMBER	NAME
FS 06530 16 MM FILM	HANDWASHING OF KITCHEN UTENSILS AND GLASSWARE.

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
F/S	75	

CATALOG NUMBER	NAME
SF 06560 FILM STRIP	ESTABLISHMENT AND EQUIPMENT SANITATION

DESCRIPTION

SHOWS SANITARY CARE OF TABLEWARE, UTENSILS, AND OTHER EQUIPMENT.

SUBJECT	YR. IN CATALOG	SOURCE
F/S	??	

CATALOG NUMBER	NAME
SF 06580 FILM STRIP	FOOD SANITATION: PART III

DESCRIPTION

ILLUSTRATES ACCEPTABLE PROCEDURES FOR WASHING AND STORING DISHES AND POTS.

SUBJECT	YR. IN CATALOG	SOURCE
F/S	??	

CATALOG NUMBER	NAME
SF 06600 FILM STRIP	HOSPITAL DISHWASHING

DESCRIPTION

INSTRUCTOR'S GUIDE STRESSING THE IMPORTANCE OF EFFECTIVE DISHWASHING; OPERATION OF DISHWASHING MACHINES; VALUE OF EFFICIENT OPERATIONS.

SUBJECT	YR. IN CATALOG	SOURCE
F/S	??	

CATALOG NUMBER	NAME
PS 06700 SLIDES	CLEAN DISHES

DESCRIPTION

STRESSES THE IMPORTANCE OF EFFECTIVE DISHWASHING.

SUBJECT	YR. IN CATALOG	SOURCE
F/S	??	

TRAINING MATERIALS

CATALOG NUMBER	NAME
PS 06720 SLIDES	CLEANERS - SOAPS AND DETERGENTS

DESCRIPTION

EXPLAINS THE WORKINGS OF A GOOD CLEANER.

SUBJECT	YR. IN CATALOG	SOURCE
F/S	??	

CATALOG NUMBER	NAME
VH 06750 VHS VIDEO	RECEIVING AND STORAGE

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
F/S	88	NEMI

CATALOG NUMBER	NAME
VH 06760 VHS VIDEO	CARE AND CLEANING OF KITCHEN EQUIPMENT

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
F/S	88	NEMI

CATALOG NUMBER	NAME
FS 07000 16 MM FILM	A PUBLIC WELL SERVED

DESCRIPTION

STRESSES THE USE, PROPER STORAGE, AND DISPOSAL OF SINGLE SERVICE ARTICLES.
10 MINUTES

SUBJECT	YR. IN CATALOG	SOURCE
F/S	??	

CATALOG NUMBER	NAME
SF 07180 FILM STRIP	ITS A HEALTHIER WORLD

DESCRIPTION

TRACES THE EARLY HISTORY OF HEALTH TO MODERN FOOD SERVICE SANITATION.

SUBJECT	YR. IN CATALOG	SOURCE
F/S	??	

TRAINING MATERIALS

CATALOG NUMBER	NAME
PS 07240 SLIDES	KEEP IT SANITARY

DESCRIPTION

78 SLIDES WITH CASSETTE

SUBJECT	YR. IN CATALOG	SOURCE
F/S	??	

CATALOG NUMBER	NAME
FS 08040 16 MM FILM	HOW DO YOU LOOK WHEN IT COUNTS?

DESCRIPTION

PERSONAL HABITS, CLEANLINESS, AND APPEARANCE. 12-13 MINUTES

SUBJECT	YR. IN CATALOG	SOURCE
F/S	??	NEMI

CATALOG NUMBER	NAME
SF 08120 FILM STRIP	FOOD SERVICE: PERSONAL HYGIENE AND PRINCIPLES OF FOOD HANDLING

DESCRIPTION

THE IMPORTANCE OF PROPER FOOD HANDLING IS DISCUSSED. 12 MINUTES WITH CASSETTE.

SUBJECT	YR. IN CATALOG	SOURCE
F/S	??	

CATALOG NUMBER	NAME
VH 08140 VHS VIDEO SF 04400 FILM STRIP	PROTECTING THE PUBLIC

DESCRIPTION

PART I - PERSONAL SIDE; PART II - FOOD PROTECTION; PART III - ESTABLISHMENT AND EQUIPMENT SANITATION

SUBJECT	YR. IN CATALOG	SOURCE
F/S	??	

CATALOG NUMBER	NAME
PS 08200 SLIDES	CLEAN HANDS

DESCRIPTION

ILLUSTRATES THE PROPER WAY FOR FOOD SERVICE WORKERS TO WASH THEIR HANDS. 34 SLIDES WITH CASSETTE.

SUBJECT	YR. IN CATALOG	SOURCE
F/S	??	

TRAINING MATERIALS

CATALOG NUMBER	NAME
VH 08210 VHS VIDEO	INSTALLATION VETERINARY FOOD INSPECTION

DESCRIPTION

PROCEDURES USED FOR MILITARY FOOD SERVICE INSPECTION.

SUBJECT	YR. IN CATALOG	SOURCE
F/S	89	NATIONAL A/V CENTER

CATALOG NUMBER	NAME
FS 08300 16 MM FILM VH 08300 VHS VIDEO VT 08300 3/4 VIDEO	KITCHEN HABITS

DESCRIPTION

EMPHASIZES PERSONAL RESPONSIBILITY IN DEVELOPING GOOD HABITS FOR FOOD SANITATION.

SUBJECT	YR. IN CATALOG	SOURCE
F/S	60	

CATALOG NUMBER	NAME
FS 08320 16 MM FILM VH 08320 VHS VIDEO VT 08320 3/4 VIDEO	PRINCIPLES OF FOOD SANITATION

DESCRIPTION

PORTRAYS DANGER OF FOODBORNE ILLNESS THAT FOLLOWS POOR FOOD HANDLING PRACTICES.

SUBJECT	YR. IN CATALOG	SOURCE
F/S	60	L.A. DEPT. OF HEALTH

CATALOG NUMBER	NAME
FS 08340 16 MM FILM	SANITATION: DINING ROOM

DESCRIPTION

DEMONSTRATES TECHNIQUES OF SANITARY FOOD HANDLING FOR DINING ROOM PERSONNEL.

SUBJECT	YR. IN CATALOG	SOURCE
F/S	86	NEMI

CATALOG NUMBER	NAME
VH 08350 VHS VIDEO	BASIC FOOD SANITATION

DESCRIPTION

BASIC SANITATION FOR THE CHEF USING A HUMOROUS BACKGROUND.

SUBJECT	YR. IN CATALOG	SOURCE
F/S	88	CULINARY INSTIT. AMERICA

TRAINING MATERIALS

CATALOG NUMBER: FS 08360 16 MM FILM

NAME: SANITATION: RULES MAKE SENSE

DESCRIPTION

DEMONSTRATES BASIC RULES OF SANITATION INCLUDING HOW TO HANDLE POTENTIALLY DANGEROUS FOODS. 8-10 MINUTES.

SUBJECT	YR. IN CATALOG	SOURCE
F/S	75	NEMI

CATALOG NUMBER: FS 08370 16 MM FILM

NAME: TARGET ZERO

DESCRIPTION

STRESSES THE IMPORTANCE OF KEEPING FROZEN FOODS AT ZERO DEGREES FARENHEIT OR LOWER THROUGH MARKETING CHANNELS. ILLUSTRATES PRACTICAL APPLICATION OF TIME, TEMPERATURE TOLERANCES IN MAINTAINING QUALITY OF FROZEN FOODS.

SUBJECT	YR. IN CATALOG	SOURCE
F/S	??	

CATALOG NUMBER: PS 08375 SLIDES

NAME: FOOD SAFETY SANITATION

DESCRIPTION

BASIC FOOD SAFETY SANITATION. 60 SLIDES AND SCRIPT

SUBJECT	YR. IN CATALOG	SOURCE
F/S	89	NATIONAL A/V CENTER

CATALOG NUMBER: FS 08380 16 MM FILM
VH 08380 VHS VIDEO

NAME: SANITATION AND HYGIENE: BASIC RULES

DESCRIPTION

NEW VERSION OF SANITATION: RULES MAKE SENSE. 8-10 MINUTES.

SUBJECT	YR. IN CATALOG	SOURCE
F/S	80	NEMI

TRAINING MATERIALS

CATALOG NUMBER	NAME
SF 08390 FILMSTRIP	FOOD SERVICE: RECEIVING INSPECTION AND STORAGE

DESCRIPTION

PRESENTS PROCEDURES FOR RECEIVING, INSPECTING, AND STORING FOOD AND FOOD PRODUCTS. 14 MINUTES WITH CASSETTE.

SUBJECT	YR. IN CATALOG	SOURCE
F/S	??	

CATALOG NUMBER	NAME
FS 08400 16 MM FILM VH 08400 VHS VIDEO	SANITATION AND HYGIENE: WHY THE IMPORTANCE?

DESCRIPTION

NEW VERSION OF SANITATION: WHY ALL THE FUSS?

SUBJECT	YR. IN CATALOG	SOURCE
F/S	86	NEMI

CATALOG NUMBER	NAME
PS 08500 SLIDES	PROPER FROZEN FOOD HANDLING PRACTICES FOR THE FOOD SERVICE INDUSTRY.

DESCRIPTION

80 SLIDES WITH A TAPE CASSETTE - 13 MINUTES.

SUBJECT	YR. IN CATALOG	SOURCE
F/S	??	

CATALOG NUMBER	NAME
PS 08530 SLIDES	HOSPITAL SANITATION

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
F/S	??	ISSA

CATALOG NUMBER	NAME
FS 06060 16 MM FILM	HOSPITAL HOUSEKEEPING (WET PICK-UP)

DESCRIPTION

STRESSES WET PICK-UP TECHNIQUES IN FLOOR CARE. 15 MINUTES.

SUBJECT	YR. IN CATALOG	SOURCE
FACILITIES	75	

TRAINING MATERIALS

CATALOG NUMBER: PS 06270 SLIDES

NAME: VENTILATION

DESCRIPTION: BASIC PRINCIPLES OF VENTILATION. PRODUCED BY DEPT. OF LABOR. PART I - 64 SLIDES & CASSETTE; PART II - 102 SLIDES & CASSETTE.

SUBJECT	YR. IN CATALOG	SOURCE
FACILITIES	89	NATIONAL A/V CENTER

CATALOG NUMBER: FS 06520 16 MM FILM

NAME: THE BIG DIFFERENCE

DESCRIPTION: DEMONSTRATES PROPER FLOOR CARE IN INSTITUTIONS; INCLUDES MANUAL AND MECHANICAL METHODS. PRIMARILY OF INTEREST TO HOUSEKEEPING PERSONNEL.

SUBJECT	YR. IN CATALOG	SOURCE
FACILITIES	??	

CATALOG NUMBER:
FS 04000 16 MM FILM
VH 04000 VHS VIDEO
VT 04000 3/4 VIDEO

NAME: OUTBREAK OF SALMONELLA INFECTION

DESCRIPTION: OUTBREAK OF SALMONELLA IS ANALYZED.

SUBJECT	YR. IN CATALOG	SOURCE
FOODBORNE DISEASE	60	USAF

CATALOG NUMBER:
FS 04050 16 MM FILM
VH 04050 VHS VIDEO
VT 04050 3/4 VIDEO

NAME: AN OUTBREAK OF STAPHYLOCOCCUS INTOXICATION

DESCRIPTION: A CASE STUDY OF AN OUTBREAK OF STAPHYLOCOCCUS INTOXICATION. EMPHASIS ON TIME-TEMPERATURE CONDITIONS THAT PROMOTE TOXIN PRODUCTION.

SUBJECT	YR. IN CATALOG	SOURCE
FOODBORNE DISEASE	50	CDC

TRAINING MATERIALS

CATALOG NUMBER	NAME
FS 04100 16 MM FILM VH 04100 VHS VIDEO VT 04100 3/4 VIDEO	EPIDEMIOLOGY OF SALMONELLOSIS IN MAN AND ANIMALS

DESCRIPTION

SHOWS THE TRANSMISSION PATTERNS OF SALMONELLA FROM CONTAMINATED FEED TO ANIMALS; AND FOOD OF ANIMAL ORIGIN TO MAN. DISCUSSES SIGNIFICANCE OF CARRIERS AMONG FOOD HANDLERS.

SUBJECT	YR. IN CATALOG	SOURCE
FOODBORNE DISEASE	65	FDA

CATALOG NUMBER	NAME
FS 04200 16 MM FILM VH 04200 VHS VIDEO VT 04200 3/4 VIDEO	THE ENEMY AROUND US

DESCRIPTION

FUNDAMENTAL KNOWLEDGE OF BASIC BACTERIOLOGY IN LAYMENS TERMS.

SUBJECT	YR. IN CATALOG	SOURCE
FOODBORNE DISEASE	70	

CATALOG NUMBER	NAME
FS 04250 16 MM FILM VH 04250 VHS VIDEO VT 04250 3/4 VIDEO	THE SPOILERS

DESCRIPTION

REVIEW OF BASIC MICROBIOLOGY RELATED TO CONTAMINATION OF FOOD WITH PATHOGENS AND THEIR MULTIPLICATION IN FOOD.

SUBJECT	YR. IN CATALOG	SOURCE
FOODBORNE DISEASE	70	FMI

CATALOG NUMBER	NAME
FS 04300 16 MM FILM VH 04300 VHS VIDEO VT 04300 3/4 VIDEO	TOO CLOSE FOR COMFORT

DESCRIPTION

TIME-TEMPERATURE RELATIONSHIPS IN CONTROL OF FOODBORNE DISEASES AND PERSONAL HYGIENE ARE STRESSED.

SUBJECT	YR. IN CATALOG	SOURCE
FOODBORNE DISEASE	76	PROCTOR & GAMBLE

TRAINING MATERIALS

CATALOG NUMBER	NAME
SF 04350 FILMSTRIP	BASIC BIOLOGY OF BACTERIA

DESCRIPTION

EXPLAINS BY ANIMATION, CHARACTERISTICS OF BACTERIA. DISCUSSES CONTROL OF HEATING, FREEZING, AND PICKLING.

SUBJECT	YR. IN CATALOG	SOURCE
FOODBORNE DISEASE	75	

CATALOG NUMBER	NAME
SF 04450 FILMSTRIP	THE UNWANTED FOUR

DESCRIPTION

SHOWS HOW SALMONELLA, STAPHYLOCOCCUS, CLOSTRIDIUM PERFRINGENS OR STREPTOCOCCUS CAUSE FOODBORNE OUTBREAKS. 13 MINUTES, WITH CASSETTE

SUBJECT	YR. IN CATALOG	SOURCE
FOODBORNE DISEASE	70	

CATALOG NUMBER	NAME
SF 04500 FILMSTRIP	WORMS IN YOUR MUSCLE

DESCRIPTION

DISCUSSES THE LIFECYCLE OF TRICHINELLA SPIRALIS; MEDICAL IMPLICATIONS OF TRICHINOSIS; CONTROL MEASURES;\AND CONSUMER PRECAUTIONS.

SUBJECT	YR. IN CATALOG	SOURCE
FOODBORNE DISEASE	70	

CATALOG NUMBER	NAME
PS 04550 SLIDES	CONTROL OF FOODBORNE DISEASE IN THE FOOD SERVICE INDUSTRY

DESCRIPTION

REVIEWS THE FOODBORNE DISEASE PROBLEM IN FOOD SERVICE ESTABLISHMENTS. DESCRIBES SOURCES OF CONTAMINATION. METHODS OF CONTROL ARE STRESSED.

SUBJECT	YR. IN CATALOG	SOURCE
FOODBORNE DISEASE	75	

TRAINING MATERIALS

CATALOG NUMBER	NAME
PS 04600 SLIDES	CURRENT STATUS OF FOODBORNE DISEASES

DESCRIPTION

REVIEWS THE CURRENT STATUS OF THE FOODBORNE DISEASE PROBLEMS AND THE SOURCES OF CONTAMINATION.

SUBJECT	YR. IN CATALOG	SOURCE
FOODBORNE DISEASE	86	FDA

CATALOG NUMBER	NAME
VH 04610 VHS VIDEO VT 04610 3/4 VIDEO	CURRENT STATUS OF FOODBORNE DISEASES II

DESCRIPTION

AN INTERVIEW WITH DICK GILLESPIE REVIEWING THE CURRENT STATUS OF THE FOODBORNE DISEASE PROBLEM.

SUBJECT	YR. IN CATALOG	SOURCE
FOODBORNE DISEASE	83	FDA

CATALOG NUMBER	NAME
PS 04650 SLIDES	FOODBORNE DISEASE CLASSIFICATION

DESCRIPTION

IDENTIFIES AND CLASSIFIES VARIOUS FOODBORNE DISEASES AND THEIR ETIOLOGY.
22 SLIDES

SUBJECT	YR. IN CATALOG	SOURCE
FOODBORNE DISEASE	70	

CATALOG NUMBER	NAME
PS 04700 SLIDES	FOOD MICROBIOLOGY

DESCRIPTION

DESCRIBES THE MAJOR ORGANISMS INVOLVED IN FOODBORNE DISEASE. 11 SLIDES

SUBJECT	YR. IN CATALOG	SOURCE
FOODBORNE DISEASE	75	

TRAINING MATERIALS

CATALOG NUMBER: PS 04750 SLIDES

NAME: WHAT TO DO IF FOODBORNE DISEASE STRIKES YOUR INSTITUTION?

DESCRIPTION: DISCUSSES FOODBORNE DISEASE ORGANISMS AND PROTECTING FOOD FROM CONTAMINATION.- 63 SLIDES AND CASSETTE.

SUBJECT	YR. IN CATALOG	SOURCE
FOODBORNE DISEASE	75	

CATALOG NUMBER: VH 04760 VHS VIDEO
VT 04760 3/4 VIDEO

NAME: BASIC FOOD MICROBIOLOGY

DESCRIPTION: A VIDEO LECTURE BY ERIC A. BATCHELOR

SUBJECT	YR. IN CATALOG	SOURCE
FOODBORNE DISEASE	83	

CATALOG NUMBER: VH 05550 VHS VIDEO
VT 05550 3/4 VIDEO

NAME: A CASE FOR PROPER FOOD HANDLING

DESCRIPTION: SIMULATED FOODBORNE DISEASE INVESTIGATION WITH EMPLOYEE TRAINING IN FOODBORNE DISEASE.

SUBJECT	YR. IN CATALOG	SOURCE
FOODBORNE DISEASE	83	TACOMA/PIERCE CO. H.D.

CATALOG NUMBER: PS 09070 SLIDES

NAME: CRITICAL CONTROL POINTS FOR MANUFACTURING AND PROCESSING ESTABLISHMENTS

DESCRIPTION: SLIDES SHOWING CRITICAL CONTROL POINTS IN VARIOUS INDUSTRIES.

SUBJECT	YR. IN CATALOG	SOURCE
HACCP	88	NY DEPT. OF AGR. & MARKETS

CATALOG NUMBER: VH 07500 VHS VIDEO

NAME: TOXIC WASTES DISCOVERED IN CECIL COUNTY

DESCRIPTION: A NEWS REPORTS OF THE CLEAN-UP OF A TOXIC WASTE DUMP IN A RURAL MARYLAND COUNTY

SUBJECT	YR. IN CATALOG	SOURCE
HAZMAT	88	EPA

TRAINING MATERIALS

CATALOG NUMBER: PS 07510 SLIDES

NAME: HAZARDOUS MATERIALS - PESTICIDE CHALLENGE

DESCRIPTION: 413 SLIDES, CASSETTES, AND WORKBOOK

SUBJECT	YR. IN CATALOG	SOURCE
HAZMAT	89	NATIONAL AUDIO/VISUAL

CATALOG NUMBER: PS 07520 SLIDES

NAME: HAZARDOUS MATERIALS - INCIDENT ANALYSIS

DESCRIPTION: 454 SLIDES, CASSETTES & WORKBOOK

SUBJECT	YR. IN CATALOG	SOURCE
HAZMAT	89	NATIONAL AUDIO/VISUAL

CATALOG NUMBER: VH 02100 VHS VIDEO
VB 02100 BETA VIDEO
VT 02100 3/4 VIDEO

NAME: NUTRA KING AND THE FOOD SAFETY 7

DESCRIPTION: PRODUCED BY THE FL. DEPT. OF AGRICULTURE & CONSUMER SERVICES PUPPET SHOW SHOWING BASICS OF FOOD SAFETY FOR ELEMENTARY SCHOOL

SUBJECT	YR. IN CATALOG	SOURCE
HEALTH EDUCATION	87	AFDO

CATALOG NUMBER: FS 03640 16 MM FILM

NAME: READ THE LABEL, SET A BETTER TABLE

DESCRIPTION:

SUBJECT	YR. IN CATALOG	SOURCE
HEALTH EDUCATION	75	FDA

CATALOG NUMBER: FS 03660 16 MM FILM

NAME: FRAUD FIGHTERS

DESCRIPTION:

SUBJECT	YR. IN CATALOG	SOURCE
HEALTH EDUCATION	75	FDA

TRAINING MATERIALS

CATALOG NUMBER
VH 03280 VHS VIDEO
VT 03280 3/4 VIDEO

NAME
CASE STUDIES IN INSPECTING A FOOD ESTABLISHMENT

DESCRIPTION
USEFUL FOR GROUP PARTICIPATION AND DISCUSSION. SIMULATED INSPECTION OF A BAKERY.

SUBJECT: INSPECTION.
YR. IN CATALOG: 83
SOURCE: CORNELL UNIVERSITY

CATALOG NUMBER
VH 03340 VHS VIDEO
VT 03340 3/4 VIDEO

NAME
INVESTIGATING CONSUMER COMPLAINTS

DESCRIPTION
SIMULATED CONSUMER COMPLAINT INVESTIGATION.

SUBJECT: INSPECTION
YR. IN CATALOG: 83
SOURCE: CORNELL UNIVERSITY

CATALOG NUMBER
FS 03100 16 MM FILM

NAME
ANALYSIS BY MASS SPECTROMETER

DESCRIPTION

SUBJECT: LAB
YR. IN CATALOG: 75
SOURCE

CATALOG NUMBER
PS 03260 SLIDES

NAME
SAMPLE HANDLING AND INTEGRITY IN THE LABORATORY

DESCRIPTION
THIS SERIES, FOR REGULATORY PERSONNEL, COVERS DOCUMENTATION AND IDENTIFICATION OF SAMPLES AND STRESSES THE IMPORTANCE OF SAMPLE INTEGRITY FROM THE TIME OF COLLECTION THROUGH FINAL DETERMINATION OF A SAMPLE AFTER ANALYSIS. THE SERIES INCLUDES A STEP-BY-STEP PRESENTATION OF FDA'S IN-HOUSE SAMPLE HANDLING

SUBJECT: LAB
YR. IN CATALOG: 80
SOURCE

CATALOG NUMBER
FS 04790 16 MM FILM

NAME
COLONY COUNT METHOD

DESCRIPTION

SUBJECT: LAB
YR. IN CATALOG: ??
SOURCE

56

TRAINING MATERIALS

CATALOG NUMBER: VT 02040 3/4 VIDEO

NAME: CONTAINER INTEGRITY

DESCRIPTION

ADDRESS BY R.P. FARROW ON CONTAINER INTEGRITY AT THE 1983 AFDO CONFERENCE

SUBJECT	YR. IN CATALOG	SOURCE
LACF	83	AFDO

CATALOG NUMBER: PS 04780 SLIDES

NAME: MICROBIOLOGY OF CANNING

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
LACF	80	NFPA

CATALOG NUMBER:
FS 09020 16 MM FILM
VH 09020 VHS VIDEO
VT 09020 3/4 VIDEO

NAME: CAN SEAM FORMATION AND EVALUATION

DESCRIPTION

DISCUSSES FORMATION OF SEAMS AND EVALUATION METHODS.- 20 MINUTES

SUBJECT	YR. IN CATALOG	SOURCE
LACF	75	

CATALOG NUMBER: PS 09280 SLIDES

NAME: EVALUATION OF CAN DOUBLE SEAMS

DESCRIPTION

PART I - EXPLAINS THE BASIS FOR CONSTRUCTING CAN SEAMS.
49 SLIDES WITH NARRATIVE AND CASSETTE.
PART 2- EXPLAINS EVALUATION METHODS USED TO RATE CAN SEAMS.
89 SLIDES WITH NARRATIVE AND CASSETTE.

SUBJECT	YR. IN CATALOG	SOURCE
LACF	75	

CATALOG NUMBER: PS 09290 SLIDES

NAME: PROCESSING ROOM INSTRUMENTATION, EQUIPMENT AND OPERATIONS

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
LACF	88	NFPA

TRAINING MATERIALS

CATALOG NUMBER	NAME
PS 09300 SLIDES	RETORTS, AN OVERVIEW

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
LACF	88	NFPA

CATALOG NUMBER	NAME
PS 09310 SLIDES	RECORDS FOR PRODUCT PROTECTION

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
LACF	88	NFPA

CATALOG NUMBER	NAME
PS 09320 SLIDES	FOR THE RETORT OPERATOR

DESCRIPTION

51 SLIDES WITH NARRATIVE AND CASSETTE

SUBJECT	YR. IN CATALOG	SOURCE
LACF	87	

CATALOG NUMBER	NAME
PS 09330 SLIDES	ACIDIFIED LOW ACID CANNED FOODS

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
LACF	88	NFPA

CATALOG NUMBER	NAME
PS 09340 SLIDES	ASEPTIC PROCESSING

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
LACF	88	NFPA

TRAINING MATERIALS

CATALOG NUMBER	NAME
PS 09350 SLIDES	PRINCIPLES OF THERMAL PROCESSING

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
LACF	88	NFPA

CATALOG NUMBER	NAME
PS 09370 SLIDES	HYDROSTATIC RETORTS AND AGITATING COOKERS

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
LACF	88	NFPA

CATALOG NUMBER	NAME
PS 09372 SLIDES	STILL RETORTS - PRESSURE PROCESSING IN STEAM

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
LACF	88	NFPA

CATALOG NUMBER	NAME
PS 09374 SLIDES	STILL RETORTS - PROCESSING OVER PRESSURE

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
LACF	88	NFPA

CATALOG NUMBER	NAME
PS 09520 SLIDES	RETORTING OF GLASS CONTAINERS

DESCRIPTION

COVERS RETORTING OF GLASS CONTAINERS, INCLUDING BASIC PROCESSING BACTERIOLOGY. 80 SLIDES WITH CASSETTE.

SUBJECT	YR. IN CATALOG	SOURCE
LACF	87	

TRAINING MATERIALS

CATALOG NUMBER
VH 09620 VHS VIDEO
VT 09620 3/4 VIDEO

NAME
CAN DEFECTS: EXAMINATION AND IDENTIFICATION

DESCRIPTION

SUBJECT: LACF
YR. IN CATALOG: 80
SOURCE: U.S. ARMY

CATALOG NUMBER
FS 09720 16 MM FILM

NAME
SEALED IN GLASS

DESCRIPTION

SUBJECT: LACF
YR. IN CATALOG: ??
SOURCE:

CATALOG NUMBER
PS 09730 SLIDES

NAME
CLOSURES FOR GLASS

DESCRIPTION

SUBJECT: LACF
YR. IN CATALOG: 88
SOURCE: NFPA

CATALOG NUMBER
PS 09740 SLIDES

NAME
CLOSURES FOR METAL CONTAINERS

DESCRIPTION

SUBJECT: LACF
YR. IN CATALOG: 88
SOURCE: NFPA

CATALOG NUMBER
FS 03060 16 MM FILM
VH 03060 VHS VIDEO

NAME
TESTIMONY AND COURTROOM DEMEANOR

DESCRIPTION
1964 PRODUCTION FOR POLICE OFFICERS. THE INFORMATION IS RELEVANT FOR ANYBODY APPEARING AS A WITNESS IN A COURT OR HEARING.

SUBJECT: LEGAL
YR. IN CATALOG: 75
SOURCE:

TRAINING MATERIALS

CATALOG NUMBER	NAME
FS 03070 16 MM FILM VH 03070 VHS VIDEO VT 03070 3/4 VIDEO	ROLE OF THE WITNESS

DESCRIPTION

THE PROPER TECHNIQUES FOR TESTIFYING IN COURT AS A WITNESS.

SUBJECT	YR. IN CATALOG	SOURCE
LEGAL	88	

CATALOG NUMBER	NAME
VH 03072 VHS VIDEO	EXAMINING THE PLAINTIFF

DESCRIPTION

LAWYERS DISCUSS THEIR STRATEGIES FOR EXAMINATION, MOCK DIRECT EXAMINATION AND CROSS EXAMINATION. INTERVIEW OF JURORS COVERED. ALTERNATIVE STYLES DISCUSSED.

SUBJECT	YR. IN CATALOG	SOURCE
LEGAL	89	NITA

CATALOG NUMBER	NAME
VH 03074 VHS VIDEO	EXAMINING THE DEFENDANT

DESCRIPTION

LAWYERS DISCUSS STRATEGIES FOR THE EXAMINATION. MOCK DIRECT- AND CROSS-EXAMINATION ARE CONDUCTED. GROUP DISCUSSION OF ALTERNATIVE STYLES.

SUBJECT	YR. IN CATALOG	SOURCE
LEGAL	89	NITA

CATALOG NUMBER	NAME
VH 03076 VHS VIDEO	EXAMINING THE OCCURRENCE WITNESS

DESCRIPTION

LAWYERS DISCUSS THEIR STRATEGIES FOR EXAMINATION. MOCK DIRECT- AND CROSS-EXAMINATION ARE CONDUCTED. GROUP DISCUSSION OF ALTERATIVE STYLES TO USE.

SUBJECT	YR. IN CATALOG	SOURCE
LEGAL	89	NITA

CATALOG NUMBER	NAME
FS 03680 16 MM FILM	THE CRIME

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
LEGAL	70	FDA

U

TRAINING MATERIALS

CATALOG NUMBER: FS 05850 16 MM FILM
ALSO SEE 09460

NAME: MAINTAINING THE INTEGRITY OF FOOD: STORAGE AND WAREHOUSING

DESCRIPTION

SUBJECT: MFG.
YR. IN CATALOG: 75
SOURCE: FDA

CATALOG NUMBER: PS 05950 SLIDES

NAME: PLANNED SANITATION

DESCRIPTION

EXPLAINS THE SCOPE, IMPORTANCE, AND OBJECTIVES OF SANITATION PROBLEMS IN FOOD PROCESSING PLANTS.

SUBJECT: MFG.
YR. IN CATALOG: ??
SOURCE

CATALOG NUMBER: PS 08520 SLIDES

NAME: SAFE CAN HANDLING

DESCRIPTION

THIS KIT IS DESIGNED FOR PLANT EMPLOYEE ORIENTATION AND TRAINING. 43 SLIDES WITH CASSETTE. 13 MINUTES.

SUBJECT: MFG
YR. IN CATALOG: 86
SOURCE

CATALOG NUMBER: PS 08650 SLIDES

NAME: FOOD CONTAINER HANDLING

DESCRIPTION

SUBJECT: MFG
YR. IN CATALOG: 88
SOURCE

CATALOG NUMBER:
FS 09080 16 MM FILM
VH 09080 VHS VIDEO
VT 09080 3/4 VIDEO

NAME: PROPER CLOSURE APPLICATION IN THE SOFT DRINK INDUSTRY

DESCRIPTION

DISCUSSES VISUAL AND MECHANICAL INSPECTION OF INCOMING GLASS BOTTLES AND ALUMINUM ROLL-ON CLOSURES.

SUBJECT: MFG.
YR. IN CATALOG: 75
SOURCE

TRAINING MATERIALS

CATALOG NUMBER

FS 09100 16 MM FILM
VH 09100 VHS VIDEO
VT 09100 3/4 VIDEO

NAME

PURELY COINCIDENTAL

DESCRIPTION

EMPHASIZES THE IMPORTANCE OF GOOD MANUFACTURING PRACTICES AND QUALITY ASSURANCE. (AVAILABLE IN ENGLISH, SPANISH, AND FRENCH FROM MTP).

SUBJECT	YR. IN CATALOG	SOURCE
MFG.	80	MTP

CATALOG NUMBER

VH 09110 VHS VIDEO

NAME

ON THE LINE

DESCRIPTION

A SIMULATED IN-SERVICE TRAINING CLASS IN A FOOD PROCESSING PLANT. EMPOYEE RESPONSIBILITIES STRESSED.

SUBJECT	YR. IN CATALOG	SOURCE
MFG	88	

CATALOG NUMBER

FS 09120 16 MM FILM

NAME

THE AMAZING ART OF FLOUR MILLING

DESCRIPTION

A BRIEF HISTORY OF WHEAT GROWING AND HARVESTING IS FOLLOWED BY A THOROUGH DISCUSSION OF THE FLOUR MILLING PROCESS UTILIZING SLOW MOTION VIEWING THROUGH GLASS PORTS IN THE EQUIPMENT. A BRIEF CONCLUSION SHOWS THE TESTING LABORATORY WHERE THE WHEAT QUALITY IS CHECKED BY BAKING IT INTO BREAD.

SUBJECT	YR. IN CATALOG	SOURCE
MFG.	86	

CATALOG NUMBER

PS 09130 SLIDES

NAME

HAZARD ANALYSIS OF CRITICAL CONTROL POINTS IN ICE CREAM PLANTS

DESCRIPTION

HACCP APPROACH TO THE INSPECTION OF ICE CREAM MANUFACTURING PLANTS. 53 SLIDES

SUBJECT	YR. IN CATALOG	SOURCE
MFG.	89	H. DOUGLAS GOFF

TRAINING MATERIALS

CATALOG NUMBER	NAME
PS 09140 SLIDES	THE SCIENCE AND TECHNOLOGY OF ICE CREAM MANUFACTURE

DESCRIPTION

THE TECHNOLOGY INVOLVED IN THE MANUFACTURE OF ICE CREAM.

SUBJECT	YR. IN CATALOG	SOURCE
MFG.	89	H. DOUGLAS GOFF

CATALOG NUMBER	NAME
PS 09220 SLIDES	BAKERY INSPECTION

DESCRIPTION

RELATIVE TO LARGE BAKERY OPERATIONS EMPHASIZING THE SANITATION ASPECTS OF CONDUCTING A BAKERY INSPECTION.
65 SLIDES WITH NARRATIVE AND CASSETTE.

SUBJECT	YR. IN CATALOG	SOURCE
MFG.	70	STB

CATALOG NUMBER	NAME
PS 09240 SLIDES	BEVERAGE PLANT INSPECTION

DESCRIPTION

TELLS HOW TO CONDUCT A BEVERAGE PLANT INSPECTION AND DEPICTS SOURCES OF PROBLEMS.
150 SLIDES WITH NARRATIVE AND CASSETTE.

SUBJECT	YR. IN CATALOG	SOURCE
MFG.	70	STB

CATALOG NUMBER	NAME
PS 09260 SLIDES	EQUIPMENT AND FOREIGN MATERIAL CONTROL

DESCRIPTION

CONDITIONS AND PRACTICES THAT CONTRIBUTE TO FOOD CONTAMINATION.
65 SLIDES WITH CASSETTE.

SUBJECT	YR. IN CATALOG	SOURCE
MFG.	??	

TRAINING MATERIALS

CATALOG NUMBER: PS 09270 SLIDES

NAME: SOURCES OF FOREIGN MATERIAL

DESCRIPTION:

SUBJECT: MFG

YR. IN CATALOG: 88

SOURCE:

CATALOG NUMBER: PS 09360 SLIDES
VH 09360 VHS VIDEO
VT 09360 3/4 VIDEO

NAME: GMP'S FOR FOOD HANDLERS

DESCRIPTION:

92 SLIDES WITH NARRATIVE AND CASSETTE

SUBJECT: MFG.

YR. IN CATALOG: ??

SOURCE:

CATALOG NUMBER: PS 09400 SLIDES

NAME: GRAIN ELEVATOR INSPECTION

DESCRIPTION:

80 SLIDES WITH NARRATIVE AND CASSETTE

SUBJECT: MFG.

YR. IN CATALOG: 60

SOURCE:

CATALOG NUMBER: PS 09440 SLIDES
VH 09440 VHS VIDEO
VT 09440 3/4 VIDEO

NAME: MAINTAINING THE INTEGRITY OF FOOD: STORAGE AND WAREHOUSING

DESCRIPTION:

POINTS OUT GOOD PRACTICES IN FOOD STORAGE.
15 MINUTES (FILM AND VIDEO); 80 SLIDES

SUBJECT: MFG.

YR. IN CATALOG: ??

SOURCE: FDA

CATALOG NUMBER: PS 09450 SLIDES
VH 09450 VHS VIDEO
VT 09450 3/4 VIDEO

NAME: SANITATION ON WHEELS

DESCRIPTION:

SANITATION ON COMMON CARRIERS
92 SLIDES

SUBJECT: MFG.

YR. IN CATALOG: 78

SOURCE:

TRAINING MATERIALS

CATALOG NUMBER: VH 09455 VHS VIDEO
NAME: PSYCHOTROPIC DILEMMA
DESCRIPTION:
SUBJECT: MFG.
YR. IN CATALOG: 89
SOURCE: KLENZADE

CATALOG NUMBER: VH 09460 VHS VIDEO
NAME: IN BAD TASTE
DESCRIPTION:
SUBJECT: MFG.
YR. IN CATALOG: 89
SOURCE: KLENZADE

CATALOG NUMBER: VH 09470 VHS VIDEO
NAME: FOOD, HANDS, BACTERIA
DESCRIPTION:
SUBJECT: MFG.
YR. IN CATALOG: 89
SOURCE: KLENZADE

CATALOG NUMBER: VH 09475 VHS VIDEO
NAME: BEYOND THE SURFACE
DESCRIPTION:
SUBJECT: MFG.
YR. IN CATALOG: 89
SOURCE: KLENZADE

CATALOG NUMBER: VH 09480
NAME: PRELIMINARY INCUBATION
DESCRIPTION:
SUBJECT: MFG.
YR. IN CATALOG: 89
SOURCE: KLENZADE

TRAINING MATERIALS

CATALOG NUMBER	NAME
PS 09540 SLIDES	SMALL BAKERY INSPECTION

DESCRIPTION

RELATES TO SMALL BAKERIES AND ITEMS TO LOOK FOR ON INSPECTIONS.
80 SLIDES WITH NARRATIVE AND CASSETTE.

SUBJECT	YR. IN CATALOG	SOURCE
MFG.	75	

CATALOG NUMBER	NAME
PS 09560 SLIDES	USING SQC

DESCRIPTION

EXPLAINS USE, VALUE AND MEANING OF STATISTICAL QUALITY CONTROL CHARTS.
46 SLIDES WITH CASSETTE.

SUBJECT	YR. IN CATALOG	SOURCE
MFG.	80	

CATALOG NUMBER	NAME
PS 09570 SLIDES	WAREHOUSE INSPECTION

DESCRIPTION

ILLUSTRATES TECHNIQUES AND TOOLS USED IN EXAMINING STORED FOODS. DEMONSTRATES HOW TO COLLECT EVIDENCE FROM LOTS OF FOOD ADULTERATED BY INSECTS, RODENTS, AND OTHER CONTAMINANTS. 77 SLIDES WITH NARRATIVE AND CASSETTE.

SUBJECT	YR. IN CATALOG	SOURCE
MFG.	??	STB

CATALOG NUMBER	NAME
PS 09580 SLIDES	WAREHOUSE SANITATION: YOU ARE THE SOLUTION (ENGLISH AND SPANISH)

DESCRIPTION

89 SLIDES WITH NARRATIVE AND CASSETTE

SUBJECT	YR. IN CATALOG	SOURCE
MFG.	86	FDA

TRAINING MATERIALS

CATALOG NUMBER: PS 09726 SLIDES

NAME: CLEANING AND SANITIZING FOOD PROCESSING EQUIPMENT

DESCRIPTION

PROCEDURES FOR CLEANING PROCESSING EQUIPMENT USED FOR COLD AND HEATED PRODUCTS. WATER CONDITIONS, FACILITIES, AND CLEANING AND SANITIZING COMPOUNDS COVERED. 80 SLIDES & CASSETTE.

SUBJECT	YR. IN CATALOG	SOURCE
MFG.	89	PENN STATE

CATALOG NUMBER: PS 09730 SLIDES

NAME: FOOD PLANT HOUSEKEEPING

DESCRIPTION

THIS SET COVERS CONSTRUCTION AND STEPS TO ASSURE CLEANLINESS OF FOOD PROCESSING PLANTS INCLUDING LAYOUT OF FACILITIES, SAFETY AND PERSONAL HYGIENE. 66 SLIDES & CASSETTE

SUBJECT	YR. IN CATALOG	SOURCE
MFG.	89	PENN STATE

CATALOG NUMBER: PS 09760 SLIDES

NAME: FOOD PLANT SANITATION

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
MFG	88	

CATALOG NUMBER: PS 09780 SLIDES

NAME: SAFE FOOD PROCESSING - YOU'RE THE KEY

DESCRIPTION

FOR FOOD PROCESSING PERSONNEL: COVERS PREVENTION OF FOODBORNE DISEASE; GOOD PERSONAL HYGIENE; PROPER HANDWASHING; AND, IMPORTANCE OF SAFE FOOD PROCESSING. 65 SLIDES AND CASSETTE.

SUBJECT	YR. IN CATALOG	SOURCE
MFG.	89	CORNELL UNIVERSITY

TRAINING MATERIALS

CATALOG NUMBER	NAME
VH 09465	BACTERIA , YEASTS AND MOLDS

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
MFG.	89	KLENZADE

CATALOG NUMBER	NAME
PS 04810 SLIDES	DAIRY ZOONOSES

DESCRIPTION

DESCRIPTION OF DAIRY INDUSTRY AND ITS HEALTH HAZARDS TO WORKERS, LISTING PREVENTIVE TECHNIQUES AND DISCUSSION OF 5 ZOONOSES.
81 SLIDES AND 30 MINUTE CASSETTE.

SUBJECT	YR. IN CATALOG	SOURCE
MILK	89	NATIONAL A/V CENTER

CATALOG NUMBER	NAME
FS 09000 16 MM FILM VH 09000 VHS VIDEO VT 09000 3/4 VIDEO	BULK MILK SAMPLING AND HANDLING

DESCRIPTION

DEMONSTRATES TECHNIQUES FOR BULK MILK SAMPLING AND HANDLING.

SUBJECT	YR. IN CATALOG	SOURCE
MILK	75	

CATALOG NUMBER	NAME
FS 09040 16 MM FILM VH 09040 VHS VIDEO	HIGH TEMPERATURE SHORT TIME PASTEURIZATION

DESCRIPTION

SHOWS THE EQUIPMENT DESIGN, TESTING, FUNCTION, AND OPERATION OF HTST PASTEURIZATION. (BASED ON 1953 P.M.O). 25 MINUTES.

SUBJECT	YR. IN CATALOG	SOURCE
MILK	65	

CATALOG NUMBER	NAME
VH 09050 VHS VIDEO VT 09050 3/4 VIDEO	BORDEN'S HTST TRAINING TAPE

DESCRIPTION

AN IN-SERVICE TRAINING ON THE OPERATION OF HTST EQUIPMENT.

SUBJECT	YR. IN CATALOG	SOURCE
MILK	88	BORDEN'S INC

TRAINING MATERIALS

CATALOG NUMBER	NAME
PS 09200 SLIDES	MILK PASTEURIZATION

DESCRIPTION

SLIDES WITH NARRATIVE (MANUAL) SHOWS EQUIPMENT DESIGN, TESTING FUNCTION AND OPERATION OF HTST, VAT, AND AUXILIARY PASTEURIZATION.

SUBJECT	YR. IN CATALOG	SOURCE
MILK	??	

CATALOG NUMBER	NAME
PS 09210 SLIDES	GRADE A PMO

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
MILK	88	

CATALOG NUMBER	NAME
VH 09485 VHS VIDEO	DAIRY PLANT CLEANING PROCEDURES TAPES 1-3

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
MILK	89	KLENZADE

CATALOG NUMBER	NAME
VH 09490 VHS VIDEO	CIP SANITATION PROGRAM/OPERATIONS TAPES 1-4

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
MILK	89	KLENZADE

CATALOG NUMBER	NAME
VH 09650 VHS VIDEO VT 09650 3/4 VIDEO	DAIRY PROCESSING PLANT INSPECTION PROCEDURE

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
MILK	89	VIDEOWISE

TRAINING MATERIALS

CATALOG NUMBER	NAME
PS 09660 SLIDES	MODERN MILK SAMPLING AND TESTING IN THE DHIA PROGRAM

DESCRIPTION

78 SLIDES CASSETTE AND NARRATIVE

SUBJECT	YR. IN CATALOG	SOURCE
MILK	87	

CATALOG NUMBER	NAME
PS 09670 SLIDES	NMC RULES FOR GOOD MILKING TECHNIQUES

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
MILK	88	

CATALOG NUMBER	NAME
PS 09680 SLIDES	MILK HAULER SAMPLING PROCEDURES

DESCRIPTION

54 SLIDES, , NARRATIVE

SUBJECT	YR. IN CATALOG	SOURCE
MILK	87	

CATALOG NUMBER	NAME
PS 09690 SLIDES	TECHNIQUES FOR SAMPLING PRODUCTS IN DAIRY PLANTS

DESCRIPTION

64 SLIDES, CASSETTE, AND NARRATIVE

SUBJECT	YR. IN CATALOG	SOURCE
MILK	87	

CATALOG NUMBER	NAME
PS 09700 SLIDES	DOLLAR AND SENSE OF MASTITIS CONTROL - CHAP. 1, 2, 3 - INTRODUCTION AND DEFINITIONS

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
MILK	87	NASCO

TRAINING MATERIALS

CATALOG NUMBER	NAME	DESCRIPTION	SUBJECT	YR. IN CATALOG	SOURCE
PS 09701 SLIDES	DOLLAR AND SENSE OF MASTITIS CONTROL - CHAP. 4, 5 - NATURE AND DEVELOPMENT		MILK	87	NASCO
PS 09702 SLIDES	DOLLAR AND SENSE OF MASTITIS CONTROL - CHAP. 6, 7 - STRATEGY AND HYGIENE		MILK	87	NASCO
PS 09703	DOLLAR AND SENSE OF MASTITIS CONTROL - CHAP. 8 - MILKING EQUIPMENT		MILK	87	NASCO
PS 09704	DOLLAR AND SENSE OF MASTITIS CONTROL - CHAP. 9 - MILKING PROCEDURES		MILK	87	NASCO
PS 09705 SLIDES	DOLLAR AND SENSE OF MASTITIS CONTROL - CHAP. 10 - TREATMENT		MILK	87	NASCO

TRAINING MATERIALS

CATALOG NUMBER	NAME
PS 09706 SLIDES	DOLLAR AND SENSE OF MASTITIS CONTROL - CHAP. 11, 12 - INFECTION AND PROBLEM HERDS

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
MILK	87	NASCO

CATALOG NUMBER	NAME
PS 09707 SLIDES	DOLLAR AND SENSE OF MASTITIS CONTROL - CHAP. 13, 14 - ECONOMIC RETURN AND SUMMARY

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
MILK	87	NASCO

CATALOG NUMBER	NAME
PS 09710 SLIDES	PRODUCING MILK OF GOOD QUALITY AND FLAVOR

DESCRIPTION

THIS SET OUTLINES FACTORS NECESSARY FOR GOOD FLAVOR MILK, CAUSES OF THE PRIMARY OFF-FLAVORS AND CORRECTIVE MEASURES. IT IS AIMED AT DAIRY FARMERS, SANITARIANS AND MILK HAULERS. 114 SLIDES.

SUBJECT	YR. IN CATALOG	SOURCE
MILK	89	PENN STATE

CATALOG NUMBER	NAME
PS 09712 SLIDES	CLEANING AND SANITIZING MILK HANDLING EQUIPMENT

DESCRIPTION

THIS SET COVERS THE PROCEDURES FOR MANUAL AND CIRCULATION CLEANING OF MILKING EQUIPMENT IN PARLORS AND MILK HOUSES.
66 SLIDES AND CASSETTE.

SUBJECT	YR. IN CATALOG	SOURCE
MILK	89	PENN STATE

CATALOG NUMBER	NAME
PS 09714 SLIDES	THE FARM BULK MILK HAULER

DESCRIPTION

THIS SET COVERS THE COMPLETE PROCEDURES FOR SAMPLING AND COLLECTING MILK FROM FARMS. 135 SLIDES AND CASSETTE.

SUBJECT	YR. IN CATALOG	SOURCE
MILK	89	PENN STATE

TRAINING MATERIALS

CATALOG NUMBER: PS 09716 SLIDES

NAME: DAIRY PRODUCTS - PROCESSING TO PURCHASE

DESCRIPTION

THIS SET OUTLINES HANDLING PROCEDURES FOR ALL DAIRY PRODUCTS FROM THE TIME THEY ARE PACKAGED UNTIL PURCHASED BY THE CONSUMER AT STORES. 79 SLIDES AND CASSETTE.

SUBJECT	YR. IN CATALOG	SOURCE
MILK	89	PENN STATE

CATALOG NUMBER: PS 09718 SLIDES

NAME: CAUSES FOR FAT TEST VARIATIONS AND DEPRESSIONS

DESCRIPTION

ILLUSTRATES THE MANY FACTORS INVOLVED IN CAUSING MILK FAT TEST VARIATIONS IN YOUR HERD. 140 SLIDES AND CASSETTE.

SUBJECT	YR. IN CATALOG	SOURCE
MILK	89	PENN STATE

CATALOG NUMBER: PS 09720 SLIDES

NAME: TESTS FOR MILK QUALITY AND COMPOSITION

DESCRIPTION

SHOWS AND DESCRIBES THE VARIOUS QUALITY TESTS PERFORMED ON MILK SAMPLES; INCLUDING TASTE, BACTERIA, PESTICIDES, ETC. 140 SLIDES AND CASSETTE.

SUBJECT	YR. IN CATALOG	SOURCE
MILK	89	PENN STATE

CATALOG NUMBER: PS 09722 SLIDES

NAME: THE HOW AND WHY OF DAIRY FARM INSPECTION

DESCRIPTION

DEVELOPED AT THE REQUEST OF COOPERATIVES AND WAS INTENDED FOR FARM YOUTH AND ADULTS. EMPHASIS ON CLEAN COWS, FACILITIES AND PROCEDURES.
110 SLIDES & CASSETTE

SUBJECT	YR. IN CATALOG	SOURCE
MILK	89	PENN STATE

TRAINING MATERIALS

CATALOG NUMBER	NAME
PS 09724 SLIDES	PROCESSING FLUID MILK

DESCRIPTION

PROCEDURES TO AVOID FOOD POISONING AND SPOILAGE. 140 SLIDES AND CASSETTE.

SUBJECT	YR. IN CATALOG	SOURCE
MILK	89	PENN STATE

CATALOG NUMBER	NAME
PS 09728 SLIDES	TROUBLESHOOTING BACTERIA, ANTIBIOTICS AND ADDED WATER PROBLEMS

DESCRIPTION

THIS SET OUTLINES THE CAUSES AND CORRECTIVE MEASURES FOR QUALITY AND ADULTERATION WHICH COULD OCCUR ON THE FARM. 80 SLIDES AND CASSETTE.

SUBJECT	YR. IN CATALOG	SOURCE
MILK	89	PENN STATE

CATALOG NUMBER	NAME
FS 04800 16 MM FILM VT 04800 3/4 VIDEO	WISCONSIN MASTITIS TEST

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
MILK/LAB	??	

CATALOG NUMBER	NAME
VH 09655 VHS VIDEO	FROZEN DAIRY PRODUCTS

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
MILK/MFG.	89	VIDEOWISW

CATALOG NUMBER	NAME
FS 03080 16 MM FILM	WORKPLACE HUSTLE

DESCRIPTION

DEPICTS DIFFERENT EXAMPLES OF SEXUAL HARRASSMENT AND SHOWS HOW MEN AND WOMEN DIFFER IN THEIR UNDERSTANDING OF SEXUAL HARRASSMENT.

SUBJECT	YR. IN CATALOG	SOURCE
OTHER	75	

TRAINING MATERIALS

CATALOG NUMBER: VT 03700 3/4 VIDEO

NAME: PIONEERS IN CONSUMER PROTECTION

DESCRIPTION: HISTRORY OF THE FDA

SUBJECT: OTHER

YR. IN CATALOG: 75

SOURCE: FDA

CATALOG NUMBER: PS 03230 SLIDES

NAME: SAFETY AT HOME WITH PESTICIDES

DESCRIPTION:

SUBJECT: PESTICIDE

YR. IN CATALOG: 88

SOURCE:

CATALOG NUMBER: PS 03490 SLIDES

NAME: KEEP OUT OF THE REACH OF CHILDREN

DESCRIPTION:

SUBJECT: PESTICIDE

YR. IN CATALOG: 88

SOURCE:

CATALOG NUMBER: FS 07040 16 MM FILM

NAME: PERSPECTIVE ON PESTICIDES

DESCRIPTION: DESCRIBES BENEFITS AND HAZARDS OF VARIOUS PESTICIDES. 15 MINUTES

SUBJECT: PESTICIDE

YR. IN CATALOG: ??

SOURCE:

CATALOG NUMBER: VH 07050 VHS VIDEO

NAME: PRACTICAL PESTICIDE SAFETY

DESCRIPTION: INFORMATION ON PROTECTING THE APPLICATOR. A LECTURE BY AUSTIN FISHMAN FOR PEST CONTROL OPERATORS.

SUBJECT: PESTICIDE

YR. IN CATALOG: 88

SOURCE: AUSTIN FISHMAN

TRAINING MATERIALS

CATALOG NUMBER: **PS 07200 SLIDES**

NAME: **THE FEDERAL INSECTICIDE, FUNGICIDE AND RODENTICIDE ACT (FIFRA)**

DESCRIPTION: **50 SLIDES WITH CASSETTE**

SUBJECT: **PESTICIDE**

YR. IN CATALOG: **75**

SOURCE: **STB**

CATALOG NUMBER: **PS 07220 SLIDES**

NAME: **INSECTICIDE MIXING: DILUTION AND APPLICATION PROCEDURES**

DESCRIPTION: **99 SLIDES AND CASSETTE**

SUBJECT: **PESTICIDE**

YR. IN CATALOG: **??**

SOURCE:

CATALOG NUMBER: **PS 07260 SLIDES**

NAME: **METHYL BROMIDE FUMIGATION**

DESCRIPTION: **104 SLIDES WITH CASSETTE**

SUBJECT: **PESTICIDE**

YR. IN CATALOG: **??**

SOURCE:

CATALOG NUMBER: **PS 07280 SLIDES**

NAME: **PESTICIDE STORAGE AND CONTAINER DISPOSAL**

DESCRIPTION: **76 SLIDES WITH CASSETTE**

SUBJECT: **PESTICIDE**

YR. IN CATALOG: **??**

SOURCE:

CATALOG NUMBER: **PS 07300 SLIDES**

NAME: **PHOSTOXIN FUMIGATING PROCEDURES**

DESCRIPTION: **125 SLIDES WITH CASSETTE**

SUBJECT: **PESTICIDE**

YR. IN CATALOG: **??**

SOURCE:

TRAINING MATERIALS

CATALOG NUMBER: PS 07340 SLIDES

NAME: RECIRCULATION OF METHYL BROMIDE IN GRAIN STORAGE SILOS

DESCRIPTION

73 SLIDES WITH CASSETTE

SUBJECT: PESTICIDE

YR. IN CATALOG: ??

SOURCE

CATALOG NUMBER: PS 07360 SLIDES

NAME: SPOT FUMIGATION PROCEDURES

DESCRIPTION

117 SLIDES WITH CASSETTE

SUBJECT: PESTICIDE

YR. IN CATALOG: ??

SOURCE

CATALOG NUMBER: PS 07400 SLIDES

NAME: TOXICOLOGY OF CHOLINESTERASE INHIBITING INSECTICIDES

DESCRIPTION

TOXICOLOGY OF CHOLINESTERASE INHIBITING INSECTICIDES.
53 SLIDES AND CASSETTE.

SUBJECT: PESTICIDE

YR. IN CATALOG: 89

SOURCE: NATIONAL A/V CENTER

CATALOG NUMBER: PS 07410 SLIDES

NAME: TOXICOLOGY OF COMMONLY USED HERBICIDES

DESCRIPTION

EXPLANATION OF THE CATEGORIES OF HERBICIDES AND THEIR MAJOR USE. SEVEN MAIN CLASSES DISCUSSED WITH 5 CHARACTERISTICS RELATING TO TOXIC ACTION.
79 SLIDES AND CASSETTE.

SUBJECT: PESTICIDE

YR. IN CATALOG: 89

SOURCE: NATIONAL A/V CENTER

TRAINING MATERIALS

CATALOG NUMBER	NAME
PS 07420 SLIDES	TOXICOLOGY OF FUNGICIDES, RODENTICIDES AND FUMIGANTS

DESCRIPTION

GENERAL DISCUSSION OF FUNGICIDES, RODENTICIDES AND FUMIGANTS IN TERMS OF THEIR USE, HUMAN HEALTH PROBLEMS, RISKS,TOXIC POTENTIAL. SPECIFIC PRODUCTS DISCUSSED. 50 SLIDES/CASSETTE.

SUBJECT	YR. IN CATALOG	SOURCE
PESTICIDE	89	NATIONAL A/V CENTER

CATALOG NUMBER	NAME
VH 07430 VHS VIDEO	AGRICHEMICAL EXPOSURE

DESCRIPTION

DISCUSSES THE PREVENTION, RECOGNITION AND TREATMENT OF AGRICHEMICAL EXPOSURE TO FIELD WORKERS AND OTHERS WITH OCCUPATIONAL EXPOSURE.

SUBJECT	YR. IN CATALOG	SOURCE
PESTICIDE	89	NACA

CATALOG NUMBER	NAME
PS 07449 SLIDES	PESTICIDE POISONINGS AND INJURIES: WHERE, WHEN AND HOW

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
PESTICIDE	89	NATIONAL A/V CENTER

CATALOG NUMBER	NAME
PS 07830 SLIDES	ULTRA LOW DOSAGE EQUIPMENT: PRINCIPLE AND APPLICATION

DESCRIPTION

85 SLIDES WITH CASSETTE

SUBJECT	YR. IN CATALOG	SOURCE
PESTICIDE	??	

CATALOG NUMBER	NAME
PS 07840 SLIDES	DELTA GAS EX-B

DESCRIPTION

THE USE OF AL. PHOSPHIDE GAS AS A FUMIGANT.

SUBJECT	YR. IN CATALOG	SOURCE
PESTICIDE	88	

TRAINING MATERIALS

CATALOG NUMBER: PS 07830 SLIDES

NAME: REDUCING PESTICIDE DRIFT LOSSES

DESCRIPTION

SUBJECT: PESTICIDE

YR. IN CATALOG: 88

SOURCE

CATALOG NUMBER: PS 07860 SLIDES

NAME: SURVEILLANCE INDEX PROGRAM

DESCRIPTION

THE BACKGROUND AND OPERATION OF THE FDA SURVEILLANCE INDEX PROGRAM

SUBJECT: PESTICIDE

YR. IN CATALOG: 88

SOURCE: STB/FDA

CATALOG NUMBER: VH 07870 VHS VIDEO

NAME: SAFETY WITH PESTICIDES

DESCRIPTION

15 MINUTE VIDEO

SUBJECT: PESTICIDE

YR. IN CATALOG: 89

SOURCE: NPCA

CATALOG NUMBER: PS 09420 SLIDES

NAME: LIQUID GRAIN FUMIGANT APPLICATION PROCEDURES

DESCRIPTION

57 SLIDES WITH NARRATIVE AND CASSETTE

SUBJECT: PESTICIDE

YR. IN CATALOG: ??

SOURCE

CATALOG NUMBER: FS 06300 16 MM FILM; VH 06300 VHS VIDEO; VT 06300 3/4 VIDEO

NAME: ANYBODY CAN DO IT

DESCRIPTION

INTRODUCES THE PROBLEM OF CROSS-CONNECTIONS AND BACKFLOW. EMPHASIZES THE IMPORTANCE OF CODE ENFORCEMENT.

SUBJECT: PLUMBING

YR. IN CATALOG: 60

SOURCE: TX BD. PLUMBING EXAMINERS

TRAINING MATERIALS

CATALOG NUMBER	NAME
FS 06320 16 MM FILM VH 06320 VHS VIDEO VT 06320 3/4 VIDEO	THE UNSEEN HAZARD

DESCRIPTION

WITH THE USE OF CUTAWAY PLUMBING FIXTURES, CLEAR PLASTIC PIPES, AND COLORED WATER; SHOWS HOW CROSS-CONNECTIONS AND BACK SIPHONAGE CAN OCCUR

SUBJECT	YR. IN CATALOG	SOURCE
PLUMBING	60	TX BD PLUMBING EXAMINERS

CATALOG NUMBER	NAME
FS 06340 16 MM FILM VH 06340 VHS VIDEO VT 06340 3/4 VIDEO	WHAT HAPPENED TO HARRY?

DESCRIPTION

CROSS CONNECTION AND BACK FLOW IN A HOSPITAL.

SUBJECT	YR. IN CATALOG	SOURCE
PLUMBING	60	OH DEPT. OF HEALTH

CATALOG NUMBER	NAME
PS 06400 SLIDES	PLUMBING HAZARDS IN THE FOOD ESTABLISHMENT

DESCRIPTION

DISCUSSES CROSS CONNECTIONS; BACK FLOW; AND METHODS AND DEVICES FOR CORRECTING PLUMBING PROBLEMS IN THE FOOD ESTABLISHMENT.

SUBJECT	YR. IN CATALOG	SOURCE
PLUMBING	65	

CATALOG NUMBER	NAME
VH 01010 VHS VIDEO	ROUTINE COMPLIANCE X-RAY TESTING: ABOVE TABLE SOURCE RADIOGRAPHIC SYSTEMS

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
RAD HEALTH	89	NATIONAL A/V CENTER

CATALOG NUMBER	NAME
VH 01020 VHS VIDEO	ROUTINE COMPLIANCE X-RAY TESTING: MOBILE RADIOGRAPHIC SYSTEMS

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
RAD HEALTH	89	NATIONAL A/V CENTER

TRAINING MATERIALS

CATALOG NUMBER: VH 01030 VHS VIDEO

NAME: ROUTINE COMPLIANCE X-RAY TESTING: DENTAL RADIOGRAPHIC SYSTEMS

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
RAD HEALTH	89	NATIONAL A/V CENTER

CATALOG NUMBER: VH 01040 VHS VIDEO

NAME: ROUTINE COMPLIANCE X-RAY TESTING: MAMMOGRAPHIC SYSTEMS

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
RAD HEALTH	89	NATIONAL A/V CENTER

CATALOG NUMBER: VH 01050 VHS VIDEO

NAME: ROUTINE COMPLIANCE X-RAY TESTING: ABOVE TABLE SOURCE FLOUROSCOPIC AND SPOT FILM SYSTEMS

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
RAD HEALTH	89	NATIONAL A/V CENTER

CATALOG NUMBER: MM 02060 MULTI MEDIA

NAME: RETAIL FOOD MARKETS

DESCRIPTION

SLIDES AND REFERENCE MATERIALS. BASED ON THE MODEL CODE

SUBJECT	YR. IN CATALOG	SOURCE
RETAIL	86	AFDO

CATALOG NUMBER: VH 02070 VHS VIDEO
VT 02070 3/4 VIDEO

NAME: BULK FOOD MERCHANDISING

DESCRIPTION

THE PRINCIPLES OF BULK FOOD MERCHANDISING AND SANITATION ARE COVERED.

SUBJECT	YR. IN CATALOG	SOURCE
RETAIL	86	AFDO

TRAINING MATERIALS

CATALOG NUMBER	NAME
VT 08600 3/4 VIDEO	SEAFOOD DEPARTMENT FULL SERVICE

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
RETAIL	83	FMI

CATALOG NUMBER	NAME
VT 08620 3/4 VIDEO	SEAFOOD DEPARTMENT SELF SERVICE

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
RETAIL	83	FMI

CATALOG NUMBER	NAME
VT 02010 3/4 VIDEO	TAMPER RESISTANT OTC DRUG

DESCRIPTION

1983 ANNUAL AFDO CONFERENCE

SUBJECT	YR. IN CATALOG	SOURCE
SAFETY	83	AFDO

CATALOG NUMBER	NAME
VT 02080 3/4 VIDEO	INTRODUCTION TO PRODUCT SAFETY

DESCRIPTION

INTRODUCTION TO PRODUCT SAFETY.

SUBJECT	YR. IN CATALOG	SOURCE
SAFETY	86	AFDO

CATALOG NUMBER	NAME
VH 02110 VHS VIDEO	TOY SAFETY

DESCRIPTION

IN COOPERATION WITH THE STATE OF CONNECTICUT AND CPSC'S NORTHEASTERN REGIONAL OFFICE.

SUBJECT	YR. IN CATALOG	SOURCE
SAFETY	89	AFDO

TRAINING MATERIALS

CATALOG NUMBER: VH 02120 VHS VIDEO

NAME: HAZARDOUS SUBSTANCES ACT

DESCRIPTION

IN COOPERATION WITH THE STATE OF TEXAS.

SUBJECT	YR. IN CATALOG	SOURCE
SAFETY	89	AFDO

CATALOG NUMBER:
FS 03000 16 MM FILM
VH 03000 VHS VIDEO
VT 03000 3/4 VIDEO

NAME: HOSPITAL FOOD SERVICE SAFETY

DESCRIPTION

ILLUSTRATES WAYS OF PREVENTING ACCIDENTS IN A LARGE FOOD FACILITY.

SUBJECT	YR. IN CATALOG	SOURCE
SAFETY	65	

CATALOG NUMBER: FS 03040 16 MM FILM

NAME: KITCHEN SAFETY: PREVENTING FALLS

DESCRIPTION

EMPHASIZES PREVENTION; POTENTIAL DANGER POINTS ARE EXPOSED; AND PROPER PROCEDURES FOR KEEPING FLOORS IN SAFE CONDITIONS ARE DEMONSTRATED.

SUBJECT	YR. IN CATALOG	SOURCE
SAFETY	75	

CATALOG NUMBER: PS 03220 SLIDES

NAME: SAFETY AND ACCIDENT PREVENTION

DESCRIPTION

FACTS AND FIGURES RELATING TO ACCIDENT, THE LEADING CAUSE OF DEATH IN THE US FOR PEOPLE OF AGES 1-44 YEARS.
20 SLIDES WITH NARRATIVE.

SUBJECT	YR. IN CATALOG	SOURCE
SAFETY	70	

TRAINING MATERIALS

CATALOG NUMBER	NAME
PS 03240 SLIDES	SAFETY HAZARDS IN FOOD SERVICE ESTABLISHMENTS

DESCRIPTION

ILLUSTRATES SEVERAL POSITIVE AND NEGATIVE ASPECTS OF SAFETY CONSIDERATIONS IN FOOD OPERATIONS. 57 SLIDES.

SUBJECT	YR. IN CATALOG	SOURCE
SAFETY	86	

CATALOG NUMBER	NAME
PS 03510 SLIDES	FOR SAFETY SAKE

DESCRIPTION

FOOD PREPARATION AND ACCIDENT PREVENTION AT SENIOR CENTERS. 132 SLIDES AND CASSETTE.

SUBJECT	YR. IN CATALOG	SOURCE
SAFETY	87	FDA

CATALOG NUMBER	NAME
VH 03550 VHS VIDEO	MAN AND SAFETY - SUPERVISION

DESCRIPTION

USAF TRAINING VIDEO ON THE ROLE OF THE SUPERVISOR IN PREVENTING ACCIDENTS. 20-25 MINUTES.

SUBJECT	YR. IN CATALOG	SOURCE
SAFETY	89	NATIONAL A/V CENTER

CATALOG NUMBER	NAME
VH 03560 VHS VIDEO	MAN AND SAFETY - COMMUNICATIONS

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
SAFETY	89	NATIONAL A/V CENTER

CATALOG NUMBER	NAME
VH 03610 VHS VIDEO	SAFETY IS NO ACCIDENT

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
SAFETY	89	KLENZADE

TRAINING MATERIALS

CATALOG NUMBER: FS 03720 16 MM FILM

NAME: SPLIT SECOND SAFETY

DESCRIPTION

SUBJECT: SAFETY

YR. IN CATALOG: 70

SOURCE

CATALOG NUMBER: MM 03860 MULTI MEDIA

NAME: TAMPERING FOLLOW-UP: WHAT TO DO

DESCRIPTION

THE PRINCIPLES OF A TAMPERING INVESTIGATION. DEFINES PRODUCT DEFECTS AND ENCOURAGES PLANNING AND COMMUNICATIONS.

SUBJECT: SAFETY

YR. IN CATALOG: 88

SOURCE: FDA/STB

CATALOG NUMBER: VH 03970 VHS VIDEO

NAME: SAFETY: IT'S YOUR RESPONSIBILITY
PART I - TOOLS AND MACHINERY

DESCRIPTION

SAFETY PRECAUTIONS TO FOLLOW IN HANDLING KNIVES AND OPERATING KITCHEN EQUIPMENT.

SUBJECT: SAFETY

YR. IN CATALOG: 89

SOURCE: ADVANTAGE MEDIA

CATALOG NUMBER: VH 03980 VHS VIDEO

NAME: SAFETY: IT'S YOUR RESPONSIBILITY
PART II - PREVENTING FALLS AND STRAINS

DESCRIPTION

THIS MODULE DEALS WITH FALLS AND STRAINS. PREVENTION INVOLVES GOOD HOUSEKEEPING AND PERIODIC INSPECTION AND COMMON SENSE RULES.

SUBJECT: SAFETY

YR. IN CATALOG: 89

SOURCE: ADVANTAGE MEDIA

CATALOG NUMBER: VH 03990 VHS VIDEO

NAME: SAFETY: IT'S YOUR RESPONSIBILITY
PART III - AVOIDING KITCHEN BURNS

DESCRIPTION

HOW TO AVOID BURN INJURIES FROM HOT UTENSILS, HOT LIQUID, STEAM AND FLAMES.

SUBJECT: SAFETY

YR. IN CATALOG: 89

SOURCE: ADVANTAGE MEDIA

TRAINING MATERIALS

CATALOG NUMBER: **PS 05010 SLIDES**

NAME: **FOOD ADDITIVES**

DESCRIPTION

BASIC INFORMATION ON THE USE OF ADDITIVES IN THE FOOD SUPPLY.
41 SLIDES AND SCRIPT.

SUBJECT	YR. IN CATALOG	SOURCE
SAFETY	89	NATIONAL A/V CENTER

CATALOG NUMBER: **VH 06740 VHS VIDEO**

NAME: **DINING ROOM SAFETY**

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
SAFETY	88	NEMI

CATALOG NUMBER: **MM 02050 MULTI MEDIA**

NAME: **SALVAGE OF FOOD, DRUG, AND RELATED PRODUCTS**

DESCRIPTION

SLIDES AND REFERENCE MATERIALS ON THE SALVAGE OF CONSUMER PRODUCTS FOLLOWING NATURAL DISASTERS

SUBJECT	YR. IN CATALOG	SOURCE
SALVAGE	86	AFDO

CATALOG NUMBER: **PS 05350 SLIDES**

NAME: **FOOD SURVEILLANCE AND SALVAGE FOLLOWING DISASTERS**

DESCRIPTION

86 SLIDES AND NARRATIVE

SUBJECT	YR. IN CATALOG	SOURCE
SALVAGE	65	

CATALOG NUMBER: **VH 05610 VHS VIDEO**

NAME: **SHELLFISH SANITATION**

DESCRIPTION

BASIC INFORMATION ON SHELLFISH AND THEIR HARVESTING AND GROWING.

SUBJECT	YR. IN CATALOG	SOURCE
SHELLFISH	88	FOOD MARKETING INSTITUTE

TRAINING MATERIALS

CATALOG NUMBER: PS 05620 SLIDES

NAME: SANITARY CONTROL OF SHELLFISH

DESCRIPTION

SUBJECT: SHELLFISH

YR. IN CATALOG: 88

SOURCE: FDA

CATALOG NUMBER: PS 05640 SLIDES

NAME: CERTIFIED SHELLFISH

DESCRIPTION

SUBJECT: SHELLFISH

YR. IN CATALOG: 88

SOURCE: FDA

CATALOG NUMBER: VT 08640 3/4 VIDEO

NAME: HOW TO MAKE A BETTER OYSTER

DESCRIPTION

SUBJECT: SHELLFISH

YR. IN CATALOG: 87

SOURCE: STATE OF ALA.

CATALOG NUMBER: PS 09565 SLIDES

NAME: NATIONAL SHELLFISH SANITATION PROGRAM

DESCRIPTION

80 SLIDES & CASSETTE

SUBJECT: SHELLFISH

YR. IN CATALOG: ??

SOURCE: FDA

CATALOG NUMBER: VT 02000 3/4 VIDEO

NAME: CHARTING A COURSE THROUGH THE YEAR 2000

DESCRIPTION

ADDRESS BY DR. OWEN FENNEMA AT THE 1983 AFDO CONFERENCE.

SUBJECT: SPEECH

YR. IN CATALOG: 83

SOURCE: AFDO

TRAINING MATERIALS

CATALOG NUMBER	NAME
VT 02020 3/4 VIDEO	THE GLENN KILPATRICK MEMORIAL ADDRESS

DESCRIPTION

THE GLENN KILPATRICK MEMORIAL ADDRESS BY VIRGINIA KNAURER AT THE 1983 AFDO CONFERENCE.

SUBJECT	YR. IN CATALOG	SOURCE
SPEECH	83	AFDO

CATALOG NUMBER	NAME
VT 02030 3/4 VIDEO	CPSC KEYNOTE ADDRESS

DESCRIPTION

ADDRESS BY NANCY HARVEY STEORTS AT THE 1983 AFDO CONFERENCE.

SUBJECT	YR. IN CATALOG	SOURCE
SPEECH	83	AFDO

CATALOG NUMBER	NAME
VH 03760 VHS VIDEO VT 03760 3/4 VIDEO	YOU'LL SOON GET THE HANG OF IT.

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
TRAINING	87	

CATALOG NUMBER	NAME
VH 03770 VHS VIDEO	A PASSION FOR EXCELLENCE

DESCRIPTION

A LECTURE BY TOM PETERS ON THE ELEMENTS WHICH CREATE EXCELLENCE IN OPERATIONS.

SUBJECT	YR. IN CATALOG	SOURCE
TRAINING	89	TOM PETERS

CATALOG NUMBER	NAME
PS 05300 SLIDES	FOOD RECOGNITION AND SIGNIFICANCE OF INSECTS

DESCRIPTION

99 SLIDES & CASSETTE

SUBJECT	YR. IN CATALOG	SOURCE
VECTOR	??	

TRAINING MATERIALS

CATALOG NUMBER	NAME
FS 06000 16 MM FILM VH 06000 VHS VIDEO VT 06000 3/4 VIDEO	BIOLOGY AND CONTROL OF DOMESTIC FLIES

DESCRIPTION

ILLUSTRATES THE PUBLIC HEALTH PROBLEMS CREATED BY DOMESTIC FLIES AND TECHNIQUES FOR THEIR CONTROL.
15 MINUTES

SUBJECT	YR. IN CATALOG	SOURCE
VECTOR	55	CDC

CATALOG NUMBER	NAME
FS 06020 16 MM FILM VH 06020 VHS VIDEO VT 06020 3/4 VIDEO	BIOLOGY OF THE COCKROACH

DESCRIPTION

TRAINS PERSONNEL IN THE RECOGNITION AND CONTROL OF THE COCKROACH.
20 MINUTES.

SUBJECT	YR. IN CATALOG	SOURCE
VECTOR	55	CDC

CATALOG NUMBER	NAME
VH 06030 VHS VIDEO	ASIAN COCKROACH: DISTRIBUTION, BEHAVIOR AND CONTROL

DESCRIPTION

THE DISTRIBUTION, BEHAVIOR AND CONTROL OF THE ASIAN COCKROACH.

SUBJECT	YR. IN CATALOG	SOURCE
VECTOR	89	VIDEO DEVELOPMENT

CATALOG NUMBER	NAME
VH 06040 VHS VIDEO	STORED PRODUCT PESTS IN THE HOME

DESCRIPTION

16 MINUTE VIDEO ON THE COMMON STORED PRODUCT PEST FOUND IN THE HOME.

SUBJECT	YR. IN CATALOG	SOURCE
VECTOR	89	NPCA

CATALOG NUMBER	NAME
VH 06050 VHS VIDEO	STINGING INSECTS

DESCRIPTION

20 MINUTE VIDEO ON STINGING INSECTS .

SUBJECT	YR. IN CATALOG	SOURCE
VECTOR	89	NPCA

TRAINING MATERIALS

CATALOG NUMBER	NAME
VH 06070 VHS VIDEO	FLEAS, BIOLOGY AND CONTROL

DESCRIPTION

19 MINUTE VIDEO ON THE BIOLOGY AND CONTROL OF FLEAS.

SUBJECT	YR. IN CATALOG	SOURCE
VECTOR	89	NPCA

CATALOG NUMBER	NAME
FS 06080 16 MM FILM VH 06080 VHS VIDEO VT 06080 3/4 VIDEO	NORWAY RAT: HABITS AND CHARACTERISTICS

DESCRIPTION

SHOWING HOW TO CONFIRM THE PRESENCE, CHARACTERISTICS AND HABITS OF THE NORWAY RAT. 20 MINUTES.

SUBJECT	YR. IN CATALOG	SOURCE
VECTOR	55	CDC

CATALOG NUMBER	NAME
FS 06090 16 MM FILM	NORWAY RAT

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
VECTOR	55	

CATALOG NUMBER	NAME
FS 06100 16 MM FILM VH 06100 VHS VIDEO	SANITATION: RODENT AND INSECT CONTROL

DESCRIPTION

SHOWS DANGERS OF RODENTS AND INSECTS IN FOOD SERVICE ESTABLISHMENTS

SUBJECT	YR. IN CATALOG	SOURCE
VECTOR	75	NEMI

CATALOG NUMBER	NAME
FS 06110 16 MM FILM VH 06110 VHS VIDEO	FLY CONTROL THROUGH BASIC SANITATION

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
VECTOR	55	

TRAINING MATERIALS

CATALOG NUMBER: PS 06120 SLIDES

NAME: COCKROACH EXAMINATION

DESCRIPTION

THE IDENTIFICATION OF COCKROACHES. 28 SLIDES AND CASSETTE.

SUBJECT	YR. IN CATALOG	SOURCE
VECTOR	89	NPCA

CATALOG NUMBER: PS 06130 SLIDES

NAME: PEST MANAGEMENT IN USDA INSPECTED MEAT AND POULTRY PLANTS

DESCRIPTION

THE REQUIREMENTS OF USDA RELATING TO PEST CONTROL WORK IN MEAT AND POULTRY PLANTS. 80 SLIDES AND CASSETTE.

SUBJECT	YR. IN CATALOG	SOURCE
VECTOR	89	NPCA

CATALOG NUMBER: VH 06150 VHS VIDEO

NAME: INSECTS AS CARRIERS OF DISEASE

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
VECTOR	89	NATIONAL A/V CENTER

CATALOG NUMBER: SF 06160 FILM STRIP

NAME: THE FREELOADERS

DESCRIPTION

EMPHASIZES THE FACTORS WHICH CAUSE PESTS TO ENTER, STAY, AND MULTIPLY. STRESSES GOOD PRACTICES.

SUBJECT	YR. IN CATALOG	SOURCE
VECTOR	??	

CATALOG NUMBER: PS 06240 SLIDES

NAME: INSECT AND RODENT CONTROL IN FOOD ESTABLISHMENTS

DESCRIPTION

112 SLIDES WITH CASSETTE

SUBJECT	YR. IN CATALOG	SOURCE
VECTOR	70	

TRAINING MATERIALS

CATALOG NUMBER: PS 06250 SLIDES

NAME: INSECTS AND RODENTS WHICH CAN SPREAD DISEASE IN FOOD ESTABLISHMENTS

DESCRIPTION

SUBJECT: VECTOR

YR. IN CATALOG: 88

SOURCE:

CATALOG NUMBER: SF 06260 FILM STRIP

NAME: RECOGNITION OF DOMESTIC RODENT SIGNS

DESCRIPTION

SUBJECT: VECTOR

YR. IN CATALOG: 88

SOURCE:

CATALOG NUMBER: FS 07060 16 MM FILM

NAME: PEST CONTROL IN THE SUPERMARKET

DESCRIPTION

VIVIDLY DEMONSTRATES THE INSPECTION OF SANITARY CONDITIONS, PESTICIDE APPLICATION TECHNIQUES AND BASIC RODENT CONTROL.

SUBJECT: VECTOR

YR. IN CATALOG: 78

SOURCE: SANDY MCCLOUD

CATALOG NUMBER: FS 07080 16 MM FILM

NAME: PEST CONTROL IN THE RESTAURANT

DESCRIPTION

DEMONSTRATES HOW THE LATEST PEST CONTROL TECHNIQUES COMBINED WITH GOOD SANITATION PRACTICES PROVIDE THE SAFEST AND MOST EFFECTIVE PROTECTION FROM PEST INFESTATION.

SUBJECT: VECTOR

YR. IN CATALOG: 78

SOURCE: SANDY MCCLOUD

CATALOG NUMBER: FS 07100 16 MM FILM
VH 07100 VHS VIDEO
VT 07100 3/4 VIDEO

NAME: RAT PROBLEM

DESCRIPTION

DISCUSSES NORWAY AND ROOF RATS IN RELATIONSHIP TO MAN AND HIS FOOD SUPPLY. BLACK/WHITE--OLD BUT GOOD.

SUBJECT: VECTOR

YR. IN CATALOG: 60

SOURCE: CDC

TRAINING MATERIALS

CATALOG NUMBER: VH 07120 VHS VIDEO

NAME: BIOLOGY OF THE HOUSE MOUSE

DESCRIPTION

A DISCUSSION OF THE BIOLOGY OF THE HOUSE MOUSE WITH DR. AUSTIN FRISHMAN.

SUBJECT	YR. IN CATALOG	SOURCE
VECTOR	89	VIDEO DEVELOPMENT

CATALOG NUMBER: VH 07130 VHS VIDEO

NAME: CONTROL OF THE HOUSE MOUSE

DESCRIPTION

A DISCUSSION OF THE CONTROL OF THE HOUSE MOUSE BY DR. AUSTIN FRISHMAN.

SUBJECT	YR. IN CATALOG	SOURCE
VECTOR	89	VIDEO DEVELOPMENT

CATALOG NUMBER:
FS 07140 16 MM FILM
VH 07140 VHS VIDEO

NAME: THE ROOF RAT

DESCRIPTION

COMPARES ROOF RAT TO NORWAY RAT.
OLD BUT GOOD.

SUBJECT	YR. IN CATALOG	SOURCE
VECTOR	55	CDC

CATALOG NUMBER:
FS 07160 16 MM FILM
VH 07160 VHS VIDEO
VT 07160 3/4 VIDEO

NAME: THE USE OF ANTICOAGULANTS IN RODENT CONTROL

DESCRIPTION

DESCRIBES THE USE OF ANTICOAGULANTS AND THE SAFETY MEASURES TO FOLLOW.

SUBJECT	YR. IN CATALOG	SOURCE
VECTOR	60	

CATALOG NUMBER: PS 07320 SLIDES

NAME: PREVENTION OF PESTS THROUGH DESIGN

DESCRIPTION

76 SLIDES WITH CASSETTE

SUBJECT	YR. IN CATALOG	SOURCE
VECTOR	??	OPERATIVE MILLERS

TRAINING MATERIALS

CATALOG NUMBER	NAME
VH 09640 VHS VIDEO VT 09640 3/4 VIDEO	INTRODUCTION TO THE PREVENTION OF STORED PRODUCT PESTS

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
VECTOR	80	U.S. ARMY

CATALOG NUMBER	NAME
PS 09380 SLIDES	MEDICATED FEEDS GMP SLIDE SHOW

DESCRIPTION

80 SLIDES WITH NARRATIVE AND CASSETTE

SUBJECT	YR. IN CATALOG	SOURCE
VET MED	??	

CATALOG NUMBER	NAME
PS 06730 SLIDES	SOAPS, DETERGENTS, AND THE ENVIRONMENT

DESCRIPTION

SUBJECT	YR. IN CATALOG	SOURCE
WATER	88	

CATALOG NUMBER	NAME
FS 07020 16 MM FILM	GROUND WATER: AMERICA'S HIDDEN RESERVIOR

DESCRIPTION

GOOD INTRODUCTION TO THE HYDRAULIC CYCLES FOR SANITARIANS, ENGINEERS, AND INDUSTRY PEOPLE. STRESSES NEED FOR PROTECTION.

SUBJECT	YR. IN CATALOG	SOURCE
WATER	??	

*U.S. GOVERNMENT PRINTING OFFICE: 1988-201-874/83637

APPENDIX A

REGISTRATION CARD

COURSE TITLE:

COURSE LOCATION: | COURSE NUMBER: | WEEK OF:

☐ MR ☐ MISS ☐ MRS. | LAST NAME: | FIRST NAME: | INITIAL: | BUSINESS PHONE:

EMPLOYER: | BUSINESS ADDRESS:

CITY: | STATE: | ZIP CODE:

EDUCATION
HIGH SCHOOL 1 2 3 4 YEARS COLLEGE_____ YEARS, DEGREE_____, MAJOR_____

YEARS OF PROFESSIONAL EXPERIENCE:

EMPLOYER CATEGORY (Circle one)
1. FDA
2. OTHER GOVERNMENT (Name Branch)
3. STATE
4. LOCAL
5. UNIVERSITY
6. FOREIGN GOVERMENT
7. INDUSTRY

PRESENT POSITION TITLE: (circle one)

1 ADMINISTRATOR
2 BIOLOGIST
3 CHEMIST
4 DIETITIAN
5 ENGINEER
6 HEALTH EDUCATOR
7 INSPECTOR
8 MICROBIOLOGIST
9 NURSE
10 SANITARIAN
11 VETERINARIAN
12 OTHER_____

PLEASE COMPLETE ALL ITEMS

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9 NURSE
10 SANITARIAN
11 VETERINARIAN
12 OTHER_____

PLEASE COMPLETE ALL ITEMS

APPENDIX B

AUDIO/VISUAL REQUEST FORM

NAME:_____ **TITLE:**_____
(LAST) (FIRST) (INITIAL)

ORGANIZATION:_____

MAILING ADDRESS:_____
(STREET NUMBER OR P.O. BOX)

STREET ADDRESS:_____
(IF DIFFERENT THAN MAILING ADDRESS)

_____
(CITY) (STATE) (ZIP CODE)

TELEPHONE NO.:(____)_____ **DATE DESIRED:**_____
(LIST ALTERNATE DATES IF POSSIBLE)

PLEASE ORDER BY NAME AND CATALOG NUMBER:

(CATALOG NUMBER) **(NAME)**

MAIL TO: TRAINING RESOURCE CENTER
STATE TRAINING BRANCH (HFC-153)
U.S. FOOD & DRUG ADMINISTRATION
5600 FISHERS LANE, ROOM 12-86
ROCKVILLE, MD. 20857
(301) 443-5871

APPENDIX B

AUDIO/VISUAL REQUEST FORM

NAME:_____ **TITLE:**_____
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STATE TRAINING BRANCH (HFC-153)
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STREET ADDRESS: _____
(IF DIFFERENT THAN MAILING ADDRESS)

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(CITY) (STATE) (ZIP CODE)

TELEPHONE NO.: (___) _____ **DATE DESIRED:** _____
(LIST ALTERNATE DATES IF POSSIBLE)

PLEASE ORDER BY NAME AND CATALOG NUMBER:

(CATALOG NUMBER) **(NAME)**

_____

_____

_____

_____

_____

_____

MAIL TO: TRAINING RESOURCE CENTER
STATE TRAINING BRANCH (HFC-153)
U.S. FOOD & DRUG ADMINISTRATION
5600 FISHERS LANE, ROOM 12-86
ROCKVILLE, MD. 20857
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DEPARTMENT OF
HEALTH & HUMAN SERVICES

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Food and Drug Administration

State Training Branch HFC-163
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